

Grilled Vegetable Napoleon, Green Beans and Corn Salsa

Chef Charles Sinden, nine75

1 yellow squash
1 zucchini
2 portabella mushroom
2 large tomatoes
1 ear corn
4 leaves basil
½ lb spinach
½ c. green beans
½ c. yellow beans
2 tb minced garlic
2 tb minced shallot
½ lime
Canola oil
Salt and pepper
2 tb balsamic vinegar

Grilled vegetables:

Slice Squash, zucchini, mushrooms and 1 tomato. Toss in canola oil, season with salt and pepper. Place on hot grill. Grill each side for 2 minutes until tender.

Corn salsa:

Grill corn until tender. Dice 1 tomato. Remove corn from cob. Slice basil. In a mixing bowl toss corn, tomato, basil and lime juice. Then season with salt and pepper.

Green beans and spinach:

In a hot pan coat with canola oil. Toss in beans, garlic and shallots. Sauté for 2 minutes. Add spinach. Cook for 1 minute then deglaze with balsamic vinegar. Season with salt on pepper.

Assembly:

Layer grilled vegetable with beans and spinach. Place corn salsa on top.