



Grilled Cauliflower and Broccoli

Fresh cauliflower
Fresh broccoli
Fresh asparagus

1 T. Extra virgin olive oil
Fresh cracked black pepper
Cracked sea salt

Cut cauliflower and broccoli into bit sized pieces, place all vegetables in a bowl and drizzle with olive oil (may need more depending on amount of vegetables) and season with cracked black pepper and sea salt. When grilling seafood, use some Old Bay Seasoning.

Heat grill to medium high. Place vegetables on 14" pizza screen and place on heated grill. Grill 6-8 minutes, turning midway.

Quick and easy side with [Grilled Chicken](#) or [Roasted Pork Tenderloin](#)

The pizza screen makes it easy to grill all types and sizes of vegetables.