

Grilled Summer Vegetables with Roasted Garlic Pesto Butter

Veggies:

Green & Yellow Summer Squash,
sliced lengthwise
Green Beans, trimmed
Red Bell Peppers, quartered &
seeded
Yellow Bell Pepper, quartered &
seeded
Small Red Potatoes
Green Onions, trimmed



Roasted Garlic Butter:

8 oz Armanino Roasted Garlic Pesto Sauce
1 lb Butter, softened or whipped



Directions:

- 1 *Blend Armanino Roasted Garlic Pesto Sauce with softened butter.*
- 2 *Roll the butter into log using plastic wrap as a guide & refrigerate until ready to use. Alternately store garlic butter in a tub & scoop as needed.*
- 3 *Boil red potatoes until tender. Cut each potato in half.*
- 4 *On a barbecue grill or stove grill – grill all veggies until golden on all sides.*
- 5 *Top veggies with a slice or scoop of Roasted Garlic Pesto Butter. Serve.*