

# Grilled Pumpkin, Zucchini, & Eggplant with Parmesan Pepitas

*Serves 4-6.*

## Ingredients

- 1 small 3-3.5 lb pumpkin
- 1 medium zucchini
- 1 small eggplant
- 1 c fresh basil leaves, packed
- preferred oil for drizzling (I use evoo)
- House seasoning (recipe below)
- Greek yogurt for serving on the side
- Chutney for serving on the side (Major Grey's is great, or you can make the Greystone Peach Chutney)

## House Seasoning

- 2 shy parts kosher salt
- 1 heaping part freshly ground black pepper
- 1 heaping part granulated garlic

## Directions

Slice the top and bottom off the pumpkin. Slice the pumpkin in half and remove all the seeds\* and stringy insides. With the flat side of each half on the cutting board, slice the pumpkin into 1/2-inch long pieces. Set aside. Slice the bottom and top off the zucchini and cut it in half. Place the flat side on the cutting board and slice into 1/4-inch slices, usually about 3-4 slices per half. Do the same with the eggplant. Drizzle the vegetables with oil and season with house seasoning.

Light a grill and grill veggies over medium-high heat. Start with the pumpkin. Flip the pumpkin after 2-3 minutes on the first side - there should be nice grill marks. If you are using a gas grill, turn the burner off under the pumpkin, and let it remain on the grill over indirect heat until it is soft, but not mushy. The zucchini and eggplant take about the same time to cook. I usually grill these guys on one side only, waiting for the first side to get good grill marks. Remove the zucchini and eggplant onto your plate, half-sheet pan or platter and let cool in a single layer. Remove the pumpkin to your platter and let cool.

Plate your veggies fanning the zucchini and eggplant alternately across the bottom of your platter. Scatter 1/2 cup of the basil leaves over the zucchini and eggplant. Lay the pumpkin slices on top and scatter the remaining basil leaves over the top of the pumpkin. Drizzle with a little oil. Top with the parmesan pumpkin seeds. Serve with the Greek yogurt and chutney.

## Parmesan Pepitas

- 1 t kosher salt
- 1/2 t freshly ground black pepper
- 1/2 t granulated garlic
- pinch of cayenne pepper
- 1 T butter
- 1 c pepitas
- 1/2 c finely grated parmesan cheese

Preheat oven to 350. Place butter on half sheet pan and melt in the oven (1-2 min). Remove pan from oven and add seasoning - stir. Add pumpkin seeds - stir. Bake 2-3 minutes until just toasted. Sprinkle on Parmesan and cook for 2-3 more minutes until cheese is just melted. Remove from oven and let cool.

*Greystone*