



MONTICELLO VINEYARDS  
CORLEY FAMILY NAPA VALLEY

## GRILLED NAPA VALLEY VEGETABLE PASTA SALAD

Ingredients:

- 1 large red bell pepper
- 1 large zucchini, cut lengthwise
- 1 ear corn on the cob, husk removed
- 2 TBSP Tulocay's Made in Napa Valley Meritage Rub
- 8 oz. orchiette pasta (or bow ties)
- 2 – 3 tsp. Tulocay's Made in Napa Valley Garlic Parmesan Dipping Oil
- Salt and Pepper to taste
- 2 oz. grated fresh parmesan cheese

Prepare the grill.

Prepare the vegetables:

Brush the zucchini and corn with olive oil and sprinkle with Napa Valley Meritage Rub. Grill both until done. Dice the zucchini into 1 inch pieces and take corn off the cob. Grill the pepper until blackened on all sides, place into a plastic bag to “sweat”. When pepper has cooled, remove the black skin and dice into 1 inch pieces.

Cook noodles as directed to al dente, drain and place into large bowl, toss with Garlic Parmesan dipping oil. Add grilled vegetables and salt and pepper to taste and mix well. Sprinkle with Parmesan cheese and serve. May be made ahead and served at room temperature.

NOTE: Grilled chicken breasts that have been rubbed with Napa Valley Meritage before grilling can be diced and added for a main course. Serves 4

Enjoy with a glass of  
**Monticello Vineyards**  
“Tietjen” Cabernet Sauvignon

Recipe courtesy of Catherine Bergen of Tulocay's Made in Napa Valley