Category: Side Dish

Simple Grilled Zucchini

From Janet Schexnayder

Yield 2 – 3 servings

Ingredients 3 large zucchini

Extra virgin olive oil

Salt, pepper, and/or Cajun seasoning

*See below for Italian option

Directions Slice large zucchini in thick lengthwise slices or bias-cut rounds.

Lay the slices on a foil-lined baking pan. Drizzle with about 1/3 cup olive oil.

Season both sides with salt and pepper or Cajun seasoning.

Lay slices across grill grate and cook for about 4 minutes. Turn once, and monitor cooking. Remove when zucchini have softened a bit.

* For Italian option, substitute Italian seasoning for Cajun seasoning and sprinkle zucchini lightly with cheese after removing from grill.



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