

Grilled Zucchini

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Category: Side

Servings: 4

Preparation Time: 10 min

Cooking Time: 7 min

A note before you start:

The cooking time for these will vary due to a few things: how thick your spears are, as well as grill temperature. We've just discovered that our (new) grill has a hot spot, so don't take your eyes off these guys!

Ingredients:

- 2 medium size zucchinis (approximately 8 oz each)
- 4-5 tsp of extra virgin olive oil
- Salt and pepper

Step 1:

Wash and pat the zucchini dry. Trim the top and bottoms off and then cut each zucchini in half. Proceed to cut each half into quarters.

Step 2:

Preheat your grill to medium heat (375). Place the quartered pieces in a bowl and drizzle with oil. Toss to coat evenly. Next, place them on a sheet pan lined with parchment paper (for easy clean-up) and season with salt and pepper.

Step 3:

Place the zucchini on the grill and check them after 1 minute. You're looking for nice grill marks, but you don't want to char them, so keep a close eye on them. Turn them and grill on all sides. Serve immediately!

Buon Appetito!

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