

Grilled Zucchini	
Ingredients	Instructions
<ul style="list-style-type: none"><li>• 4 zucchinis, sliced crosswise into ½ inch thick rounds</li><li>• 4 garlic cloves, finely diced</li><li>• 4 tbsp olive oil</li><li>• 2 tbsp balsamic vinegar</li><li>• 1 tsp salt, more to taste</li><li>• ½ tsp pepper, more to taste</li><li>• Sprinkle of parmesan or crumbled feta (optional, for topping)</li><li>• Sprinkle of red pepper flakes (optional, for flavour and heat)</li><li>• Sprinkle of oregano, marjoram, parsley, dill, or lemon zest</li></ul>	<ol style="list-style-type: none"><li>1. <b>Preheat Grill:</b> Heat up grill over a medium-high heat.</li><li>2. <b>Prep:</b> Whisk together in a small bowl olive oil, garlic, balsamic vinegar, salt and pepper. Brush zucchini slices with marinade mixture, season with optional oregano, lemon zest etc.</li><li>3. <b>Grill:</b> Grill over medium-high heat for 2–4 minutes per side until grill marks appear and zucchini is tender. Brush with remaining marinade mixture.</li><li>4. <b>Serve:</b> Serve warm as a refreshing side.</li></ol>