



FARMERS MARKET Grilled Zucchini

Ingredients

- 4 – 6 mid-sized zucchini
- 2 cloves garlic
- 2 sprigs oregano
- 2 tablespoons lemon juice
- 4 tablespoons extra virgin olive oil, plus a bit for brushing the zucchini
- Salt and pepper to taste

Directions

Mince the two cloves of garlic and the leaves of oregano/marjoram. Mix these two items with the lemon juice and olive oil to make a light, spicy, vinaigrette. Heat your grill or grill pan to medium high. Take the zucchini and cut them in to 1/4" planks, lengthwise. Brush lightly with olive oil and season with salt. Grill the zucchini until tender, with a light char around the edges. Remove to a platter and season to taste with the vinaigrette, salt and pepper.

Yield: 4 Servings