

Grilled Zucchini

— *Cookie Murphy-Pettee*

Ingredients

- Zucchini
- Italian dressing or olive oil plus herbs and spices

Directions

1. I think this is the easiest recipe and very delicious. Slice the zucchini lengthwise so that it won't fall between the spaces on your grill. Then brush each side of each slice with either Italian salad dressing or olive oil plus whatever herbs and spices you like. I like salt, pepper, garlic powder and onion powder.
2. Then, depending on how thick your slices are, simply grill each for a few minutes on each side — to your desired doneness — and enjoy. This is particularly delicious with grilled chicken. And it will keep in the fridge for a couple of days.