

SHADY GROVE FARM AND WELLNESS CENTER

"WHERE GOOD THINGS GROW"

Grilled Balsamic Zucchini

- 2 Zucchini – Quartered lengthwise
- 2 Tsp. Olive Oil
- ½ Tsp. Garlic Powder
- 1 Tsp. Italian Seasoning
- 1 Pinch of Salt
- 2 Tbs. Balsamic Vinegar

Serves 4

Preheat grill for medium-low heat and lightly oil the grate.

Brush zucchini with olive oil. Next, mix together garlic powder, Italian seasoning, and salt and sprinkle this mixture over each zucchini quarter.

Cook on preheated grill until zucchini begins to brown, 3-4 minutes per side. Brush balsamic vinegar over zucchini and continue cooking an additional minute. Serve immediately.

