



KID-FRIENDLY GRILLED ZUCCHINI

From Simply Full of Delight

PROCEDURE

First, heat your grill on high heat.

In a small bowl, mix the Italian seasoning, sugar, dried chopped onions, salt, garlic powder, and onion powder together. If possible, place your seasonings mixture in an empty spice shaker bottle.

Be sure to keep your seasoning dry so that you can use the unused portion another day.

Next, slice your zucchini lengthwise in 1/3 to 1/2 inch strips. Using a pastry brush, brush the zucchini with olive oil on both sides.

Now, turn your grill to medium high heat. Sprinkle one side of the zucchini with a generous portion of the seasoning mixture.

When your grill is hot, place your zucchini plain side down on the grill. Cook for 5 minutes. Then, flip each zucchini slice with tongs. Then cook another 5 minutes.

The zucchini should be tender-crisp when it is ready. Serve immediately.

INGREDIENTS

- 3 Tbsp. Tones Italian Seasoning
- 3 Tbsp. Sugar
- 3 Tbsp. Dried Chopped Onions
- 2 tsp Salt
- 2 tsp Garlic Powder
- 2 tsp Onion Powder
- Several small Zucchini
- 3-4 Tbsp Olive Oil

NOTES

- Always set a timer. Zucchini overcook and burn quickly if you lose track of time.
- Close your grill lid as you cook to ensure proper temperature.
- Use small zucchini for best results to avoid soggy texture.
- 4 small zucchini serves 6 people