



# Herb & Garlic Grilled Zucchini

## Ingredients:

2-3 zucchini (depending on size), sliced into planks  
1 tbsp fresh garlic  
2 tbsp Italian seasoning mix (salt, pepper, parsley, basil)

## Directions:

Preheat grill to around 400 degrees.

Place zucchini on grates, and cook on each side for 5 minutes, until soft and fork tender. Transfer cooked zucchini to the top rack to finish cooking and stay warm for another 5 minutes or so while you finish the rest of your meal. You can leave the zucchini up here longer if you need to.

Remove from heat and serve right away.