

**NUTRITION PER SERVING:**

<b>CALORIES</b>	94
<b>PROTEIN</b>	3 G
<b>CARBOHYDRATE</b>	10 G
<b>TOTAL FAT</b>	5 G

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<b>PREP TIME:</b>	10 MINUTES
<b>COOK TIME:</b>	5 MINUTES

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<b>YIELD:</b>	6 SERVINGS
<b>SERVING SIZE:</b>	1/6 YIELD

**INGREDIENTS:**

<b>6</b>	<b>MEDIUM-SIZED ZUCCHINI TRIMMED</b>
<b>1</b>	<b>LEMON JUICED (ABOUT 1/4 CUP)</b>
<b>2 TBSP</b>	<b>OLIVE OIL</b>
<b>1/2 TSP</b>	<b>SALT</b>
<b>2 TSP</b>	<b>ITALIAN SEASONING</b>
<b>1 TSP</b>	<b>GARLIC POWDER</b>



## EASY GRILLED ZUCCHINI

MAKE PERFECTLY GRILLED ZUCCHINI ALL SUMMER LONG OR ANYTIME AT ALL. QUICK AND EASY, GREAT AS A SIDE DISH WITH ANYTHING YOU'RE GRILLING - FROM CHICKEN TO BEEF TO FISH.

- 01 Cut the zucchini in half, slicing lengthwise.
- 02 Squeeze lemon juice over zucchini halves and brush with olive oil.
- 03 Season lightly with salt, or to taste, and sprinkle Italian seasoning and garlic powder over.
- 04 Preheat an outdoor grill to medium heat, about 350 degrees F.
- 05 Place zucchini directly onto a well oiled grate, flesh side down to start. Cook with the lid closed, about 10 to 15 minutes, flipping halfway through.

