

Grilled Zucchini

Oscar · 29/09/2024

**Prep Time**

20 mins

Difficult

Medium

Servings

6

Description

This grilled zucchini with rosemary is easy to prepare and tasty as an appetizer or a side dish

Ingredients

- 1/2 cup extra-virgin olive oil - 1 tablespoon chopped fresh rosemary - 2 cloves garlic
- minced - 1 teaspoon sea salt - 1/2 teaspoon ground black pepper - 6 small zucchini
- sliced lengthwise into 1/4-inch-thick strips - 3 tablespoons balsamic vinegar

Instructions

1. Preheat the grill for medium heat and lightly oil the grate. Whisk together olive oil
2. rosemary
3. garlic
4. sea salt
5. and black pepper in a small bowl until well combined; brush evenly onto zucchini strips. Cook zucchini on the preheated grill until brown
6. 5 to 7 minutes per side. Transfer to a serving platter. Drizzle with balsamic vinegar to serve.