



## Grilled Zucchini with dressing ( ES ) ( OP W )

Serving: 1

Veg

### *Ingredients*

- -2 medium zucchini, sliced
- -1 tsp extra-virgin olive oil
- -1 tbsp chopped fresh parsley
- - 1-cloves garlic, minced
- -salt and freshly ground black pepper to taste

### *Preparation Method*

- -Season zucchini with salt and pepper and brush lightly with olive oil.
- -Heat a grill pan over medium-high heat. Place zucchini slices, a few at a time, into hot pan and cook until the pattern of the pan is in to zucchini, about 4 minutes. Turn and cook an additional 3 to 4 minutes.
- -Combine olive oil, vinegar, parsley, garlic, salt, and pepper in a small bowl. Brush cooked zucchini with olive oil mixture and serve.