

LEMON GARLIC GRILLED ZUCCHINI



INGREDIENTS

ITEM

Medium Zucchini, sliced into ½-inch thick

Olive Oil

Freshly Squeezed Lemon Juice

Garlic Cloves, Minced

Sea Salt

Freshly Ground Black Pepper

Chopped parsley, lime wedges and vegan parmesan cheese for garnish

QUANTITY

2

2 tbsp.

1 tbsp.

4

¾ tsp.

½ tsp.



PREPARATION

- Preheat the grill to medium-high heat.
- In a bowl, combine olive oil, freshly squeezed lemon juice, minced garlic, sea salt, and freshly ground black pepper. Mix well to create the marinade.
- Add the sliced zucchini to the marinade and toss to coat each slice evenly. Let the zucchini marinate for about 15–20 minutes, allowing the flavors to meld.
- Place the marinated zucchini slices on the grill grates or grill pan. Grill for about 3–4 minutes on each side, or until grill marks appear and the zucchini is tender.
- Once the zucchini is grilled to your liking, remove it from the grill and arrange it on a serving platter.
- Garnish the grilled zucchini with chopped parsley, lime wedges, and vegan parmesan cheese.
- Enjoy!