

GRILLED ZUCCHINI RIBBONS



SERVING SIZE

4



INGREDIENTS

ITEM

Olive Oil
Garlic Cloves, minced
Fresh Rosemary, chopped
Chili Flakes

QUANTITY

2 Tbsp.
2
1 Tsp.
1 Tsp.

ITEM

Small Zucchini
Salt
Lemon, zest and juice

QUANTITY

6
To Taste
1



PREPARATION

- ✔ Wash, trim the ends, and slice lengthwise into thin ribbons.
- ✔ In a bowl, whisk together olive oil, garlic, rosemary, chili flakes, lemon zest, and lemon juice. Season lightly with salt.
- ✔ Toss ribbons gently in the marinade until evenly coated. Let sit for 5-10 minutes to absorb flavors.
- ✔ Preheat a grill or grill pan over medium-high heat.
- ✔ Grill ribbons 1-2 minutes per side, until lightly charred yet tender.
- ✔ Transfer to a serving plate, drizzle with any remaining marinade, and serve warm. Enjoy!