

Summer Grilling - The Heat Is On!

Food Safety Tip: Salt the zucchini before grilling, this will draw out moisture and lead to a firmer texture.

Grilling Technique: Grease the grill to prevent zucchini from sticking.

Grilled Zucchini with Onions

4 servings

Ingredients:

- 6 small zucchinis
- 4 tsp olive oil, divided
- 2 green onions
- 2 tbsp lemon juice
- ½ tsp salt
- 1/8 tsp crushed red pepper flakes



Directions:

Clean and halve the zucchini lengthwise and drizzle with 2 tsp olive oil. Grill over medium heat for 8-10 minutes. Turn only once.

Remove zucchini from the grill and place in a large bowl. Add the green onions, lemon juice, salt, pepper flakes and remaining oil to the bowl with the zucchini. Toss to coat.

Serve immediately or chill for later.



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