



NON-PROFIT RATE US POSTAGE PAID FAIRBURY, NE 68352 PERMIT NO. 94

CHANGE SERVICE REQUESTED

Recipe of the Month: Grilled Zucchini

It's that time of year again—Zucchini time! This grilled zucchini is bathed in flavorful garlic and herb marinade, then cooked to perfection on the grill. An easy quick and healthy side dish.

Ingredients:

1 pound small zucchini, ends trimmed then cut into quarters

1 TB lemon juice

1 tsp minced garlic

1/2 tsp salt1/4 tsp pepper2 TB fresh parsley leaves, chopped

2 TB olive oil 1 tsp Italian Seasoning lemon wedges (optional)

Directions:

- 1. Place the olive oil, lemon juice, salt, pepper, Italian seasoning and minced garlic in a large bowl. Whisk to combine.
- 2. Add the zucchini to the bowl and toss to coat. Cover and refrigerate for at least 20 minutes or up to 2 hours.
- 3. Preheat a grill or grill pan to medium high heat.
- 4. Add the zucchini to the grill in a single layer. Cook for 3-4 minutes per side or until tender and browned. Season with additional salt and pepper if desired.
- 5. Remove zucchini from grill and place on a serving plate. Sprinkle with parsley and serve with lemon wedges if desired.

