

Perfect Grilled Zucchini



4.77 from 38 votes

Make Perfect Grilled Zucchini all summer long! Quick and easy, great as a side dish with anything you're grilling.

PREP TIME:
10 mins

COOK TIME:
15 mins

TOTAL TIME:
25 mins

YIELD: 4 servings COURSE: Side Dish CUISINE: American



Ingredients

- 2 medium zucchini (about 8 oz each, sliced 1/4 inch thick)
- 1 tbsp olive oil (extra virgin)
- 1 tbsp red wine vinegar
- 1 tsp dried parsley
- 1 tsp dried basil
- 1/2 tsp garlic powder
- Kosher salt
- Freshly ground black pepper

Instructions

1. Preheat grill on medium-high. In a large bowl, toss zucchini with oil, red wine vinegar, parsley, basil, and garlic powder. Season with 1/4 teaspoon salt and black pepper, to taste.
2. Once grill is hot, carefully use tongs to rub an oiled paper towel over grates to clean.
3. Using tongs, place zucchini on grill. Cover and cook, 2 to 3 minutes. Flip and continue cooking on high, covered, 2 to 3 minutes more
4. When zucchini is tender, remove from heat, taste for salt and adjust as needed and eat right away.

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