

## Easy Grilled Zucchini with Feta

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The amounts will vary based on how much zucchini you make! The amounts don't have to be perfect!

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### Ingredients

- zucchini
- olive oil
- salt/pepper
- red pepper flakes; optional
- feta cheese



### Instructions

1. Wash and dry the zucchini, then cut on an angle in evenly sized slices
2. Place the cut zucchini into a bowl and drizzle with olive oil and a sprinkle of salt
3. Use your hands to toss the zucchini in the olive oil and salt so they are evenly coated
4. Place the zucchini directly onto a hot grill that has been oiled
5. Cook until you start to see nice grill marks, then flip to the other side; these don't take long to cook at all, so it should be one of the last items you cook up for your meal
6. Once the other side has grill marks, take them off of the grill and place them on a serving platter
7. Top with feta and red pepper flakes
8. Serve immediately

Recipe by From Scratch With Maria Provenzano at <http://fromscratchwithmaria.com/easy-grilled-zucchini-feta/>