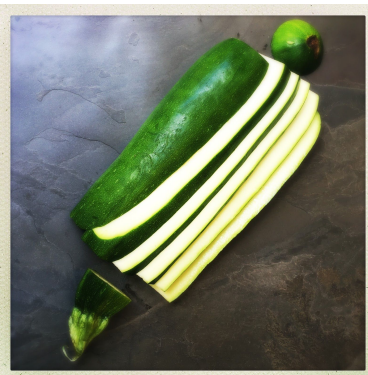




GRILLED ZUCCHINI



There are a bunch of ways to use these super easy grilled zucchini..

Serves 4 people

4 Zucchini, medium

Cut off both ends of the zucchini and slice lengthwise into 1/4" slices.

1 tbsp Till's Rub

2 tbsp Dijon Mustard

2 tbsp Olive Oil, extra virgin

In a small bowl, whisk together the rub, mustard and olive oil to create a marinade.

Lay out the zucchini slices on a cookie sheet and brush each slice with the marinade. Flip and brush the other side.

Preheat your grill on high for about 15 minutes and then grill the zucchini on both sides for 2-3 minutes and serve as a main course or as a side with your grilled meats. Or . . .

Let the zucchini cool, drizzle them with balsamic vinegar and olive oil and serve as an appetizer with some crusty bread. Or . . .

Cut the zucchini into small strips and add them to your salad. Or . . .

Add the zucchini to your favorite sandwich. Or . . .

Chop the zucchini finely and add them to Hummus. Or . . . or . . . or . . .