



Zippy Quick Grilled Zucchini

Secret seasoning and crunch from crushed croutons

- 2 Tablespoon olive oil
- 2 Tablespoons grated Parmesan cheese
- 1 teaspoon Italian seasoning
- 1/4 teaspoon garlic powder
- 1/8 teaspoon ground black pepper
- 2 medium sized fresh zucchini
- 1/2 cup butter garlic croutons, crushed
- 1/4 cup chopped fresh parsley
- 3/4 cup small cherry tomatoes, halved

Prepare topping: In a small bowl, combine olive oil, grated cheese, Italian seasoning, garlic powder, and black pepper; set aside.

Prepare zucchini: Cut zucchini in half widthwise. Cut each half lengthwise into 8 zucchini spears. Place in large bowl. Drizzle oil mixture over zucchini spears; toss to coat.

Cook zucchini: Spray large grill pan with olive oil to coat. Heat to medium; cook zucchini spears until lightly grilled and tender for about 4 minutes, turning once,

To Serve: Remove to serving platter; sprinkle with crushed croutons and parsley. Add tomato halves as desired. Serves: 4

About the Recipe: It will only take about 15 minutes to make this Italian zucchini side dish. Using a grill pan adds those smoky grill marks. Lightly sprinkling with crushed croutons adds crunch as well as an addictive flavor. Add as many juicy cherry tomato halves as you enjoy. They are so delicious and make this recipe “pop” with color.