



### **Loaded Grilled Zucchini & Summer Squash**

*Top with colorful peppers, jack cheese, and pizza sauce drizzle*

- 3 medium large zucchinis
- 3 medium large yellow summer squash
- 3 Tablespoons olive oil plus more for grill
- 3 Tablespoon grated Parmesan cheese
- 1 teaspoon Italian seasoning
- 1/4 teaspoon garlic powder
- 1/4 teaspoon ground black pepper
- 3 Tablespoons chopped mixed colored sweet peppers
- 1 Tablespoon minced jalapeno peppers
- 2 Tablespoons shredded Monterey jack pepper cheese
- 2 Tablespoons crushed garlic cheese croutons
- 2 Tablespoons chopped fresh parsley
- 1 cup pizza sauce
- Garnish: parsley sprigs as desired

**Prepare the Zucchini and Summer Squash:** Trim off top and bottom of zucchini and summer squash. Cut each in half crosswise. Cut each half lengthwise into spears about 1/2 inch thick. Place spears in microwave safe square dish. Microwave on high power for 2 minutes; rearrange spears, microwave 1 minute longer to release excess water. Drain liquid; pat zucchini and squash spears dry. In a shallow bowl, combine oil, Parmesan cheese, Italian seasoning, garlic powder, and black pepper. Drizzle oil mixture over spears; toss to coat.

**Prepare the Grill or Grill Pan:** Preheat grill pan to 375 degrees F or grill for direct cooking over medium heat. Coat grates or grill pan with oil.

**Grill the Vegetable Spears:** Cook zucchini and squash on grill pan for 6 minutes or until tender, turning once.

**To Serve:** Place spears on serving platter, sprinkle with sweet and spicy fine chopped peppers, shredded cheese, crushed croutons, and parsley as desired. In microwave small bowl, microwave pizza sauce on medium heat for 30 seconds or until warm. Serve on side to drizzle over veggie spears. Garnish serving plate with parsley sprigs. Serve 4

**About the Recipe:** These zucchini and summer squash are served topped with colorful peppers, shredded pepper cheese, crunchy crushed croutons, and minced parsley. Drizzle them with warm pizza sauce for a vegetable dish that is really loaded with grilled flavor.