



! GREECE

Grilled Zucchini Salad

Serving Size: 1/2 Cup Salad; Calories 61; Total Fat 3.4g; Carbohydrates 6.8g; Sugars 3.7g; Protein 3g

Ingredients:

- 4 zucchini squash (about 2 lbs), sliced into rounds
- 3 tablespoons extra virgin olive oil
- 1 teaspoon ground cumin
- Juice of 1 lemon
- 1 garlic clove, minced
- Salt and pepper, to taste
- 1/2 cup chopped fresh parsley
- 2 teaspoons chopped fresh tarragon (or 1 teaspoon dried)
- 5 oz feta

Equipment Needed:

- Garlic press
- Large bowl

Prep Time

5

Total Time

15

Servings

4-6



Instructions:



1. Place zucchini into a large bowl. Drizzle with olive oil and sprinkle with cumin.



2. Toss ingredients together until zucchini is well-coated.

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Instructions Continued:



3. Heat grill or griddle until hot. Add zucchini in batches (do not crowd).



4. Grill batches for 4 minutes, turning over a few times until zucchini is cooked through and lightly charred.



5. Transfer grilled zucchini back to the bowl. Add lemon juice, feta, tarragon, garlic, salt, and pepper. Toss to coat.



6. Add fresh parsley and gently toss again.



7. Serve at room temperature.



Grab the family, take a photo of your dish, and share your culinary masterpiece on social media with

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