

Simple Grilled Zucchini

(From Jeremy Ryser)

4 medium Zucchini
2 tsp of kosher salt
1 tsp of ground pepper
1 TB or more of oregano dried or fresh (chopped)
high quality olive oil

Cut zucchini in half lengthwise, then slice into strips lengthwise...about 1/4" thick. Brush slices with olive oil on all sides. Sprinkle salt, pepper and finally the oregano.

Grill over medium high heat until grill marks appear then turn. When marks appear on the other side, it's ready. Serve with ranch dressing, garlic vinaigrette, or top with feta cheese. Great appetizer or light meal that's simple and fast.