

Ferraro's Cucina

Grilled Garlic Parmesan Zucchini

Ingredients

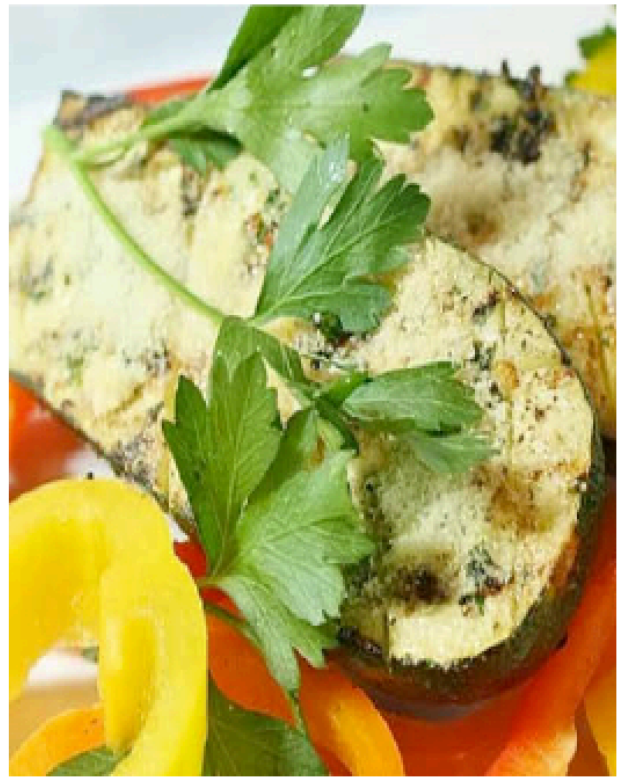
3 Medium Zucchini

3 tablespoons **Butter** (softened)

2 cloves **Garlic** (minced)

1 tablespoon **Fresh Parsley** (chopped)

1/2 cup **Parmesan Cheese**
(freshly grated)



Preparation

- Preheat an outdoor grill for medium-high heat, and lightly oil the grate.
- Cut the zucchini in half crosswise, then slice each half into 3 slices lengthwise, making 6 slices per zucchini.
- Mix the butter, garlic, and parsley in a bowl, and spread the mixture on both sides of each zucchini slice.
- Sprinkle one side of each slice with Parmesan cheese, and place the slices, cheese sides up, crosswise on the preheated grill to keep them from falling through.
- Grill the zucchini until the cheese has melted and the slices are cooked through and show grill marks, about 8 minutes.
- Serve

