

MAKE A GREAT PLATE.

Fire up the grill and make this dish a summertime favorite.

Grilled Zucchini Salad with Shaved Parmesan

INGREDIENTS

2 medium **zucchini**, sliced
into rounds
2 tbsp **olive oil**, divided
¼ tsp **salt**
pinch freshly ground **black pepper**

¼ cup shaved **Parmesan
cheese**
2 tbsp chopped **fresh dill**
1 tbsp **balsamic vinegar**



DIRECTIONS

Preheat grill to medium. **In** a bowl, combine zucchini with 1 tbsp oil, salt and pepper. **Grill** zucchini for about 8 minutes or until tender, turning once. **Remove** from heat and arrange on serving platter. **Top** with Parmesan, dill, vinegar and remaining oil. **Serve** warm.

Makes 4 servings. Each: 120 calories • 4g protein • 8g total fat • 8g carb • 3g sugar • 3g fiber • 269mg sodium