



GREEK GRILLED ZUCCHINI SALAD

This salad can also be made with cucumbers instead of the zucchini!

INGREDIENTS

- 2 zucchini about 10 inches long
- olive oil, to brush on zucchini
- 4 tsp. Greek seasoning (see below)
- 1/2 C vinaigrette
- 2 C cherry tomatoes, cut in half
- one 6 oz. can pitted black olives, drained and cut in half
- 1/4 C red onion, diced
- 3/4 cup crumbled feta cheese (more or less to taste)
- 1 T dried Greek Oregano
- fresh ground black pepper to taste



INSTRUCTIONS

1. Cut off both ends and cut zucchini into fourths lengthwise, or sixths if the zucchini is large. Brush sides with olive oil.
2. Sprinkle cut sides of zucchini with Greek seasoning.
3. On a grill that's preheated to high, lay the zucchini with the cut side down and cook about 3-4 minutes. When you see grill marks, flip over to second white side and grill about 3-4 minutes more. Then turn over so green skin of zucchini is down and grill 2-3 minutes more.
4. While zucchini grills, whisk together your favorite vinaigrette, and dried oregano to make the dressing.
5. Let the zucchini cool a minute or two, then cut into pieces.
6. Put zucchini and purple onion in a bowl with about 1/3 of the dressing and toss.
7. Let the zucchini and onion absorb the dressing while you chop tomatoes, cut olives in half, and crumble the feta cheese.
8. Mix the chopped tomatoes and olives in with the zucchini pieces and add more dressing. Add the crumbled feta and gently combine.
9. Season with fresh ground black pepper and serve.

Greek Seasoning:

- 1 teaspoon ground black pepper
- 1 teaspoon dried parsley
- 1 teaspoon dried rosemary, minced
- 1 teaspoon dried dill weed
- 1 teaspoon dried marjoram
- 1/2 teaspoon ground thyme
- 1/2 teaspoon ground nutmeg

If you don't have all the spices to make this, then you can substitute your favorite seasoning blend (like Lawry's or Sazon). Just make sure to add the oregano to the vinaigrette so it has that Greek taste! You can also add 1/2 tsp of oregano to your spice seasoning before grilling the zucchini.