

Grilled Summer Squash

A fresh tasting, simple and delicious side dish, right off the grill!

- Pattypan Squash sliced in half lengthwise
- Olive Oil
- Fresh Herbs of your choice
- Salt and Pepper

Heat the grill to 350 - 400 degrees

Slice Squash and put them in a bowl or casserole dish. Drizzle olive oil over the squash. Sprinkle with chopped fresh herbs and salt & pepper. Stir squash to coat with oil and herbs. Place squash on grill and grill for 3 to 4 minutes. Turn squash and grill another 3 to 4 minutes. Serve immediately.

You can use any kind of summer squash for this recipe. You can also throw some sliced red onion in the mix for extra flavor. If desired, sprinkle parmesan cheese on the squash right as it comes off the grill.