

Healthy Recipe of the Week  
Use Organic Ingredients whenever possible.

## Grilled Zucchini and Summer Squash

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Serves 4

4 medium zucchini (about 2 pounds total), sliced lengthwise  
¼ inch thick

4 medium yellow squash (about 2 pounds total), sliced  
lengthwise ¼ inch thick

¼ cup olive oil

¼ cup balsamic vinegar

½ teaspoon dried oregano

coarse salt and ground pepper

Heat grill to medium. In a large bowl, gently toss zucchini, squash, oil, vinegar, and oregano; season with salt and pepper. Working in batches if necessary, lift vegetables from marinade, and grill, covered, turning once, until tender, 6 to 8 minutes. Reserve marinade. (To store, refrigerate vegetables and remaining marinade separately, up to 1 day.) Drizzle grilled vegetables with remaining marinade, and serve.