

Grill, Side Dish

Grilled Summer Squash Caprese

Better Homes and Gardens Garden Fresh Recipes - July 2011

Servings: 12

Preparation Time: 20 minutes

Grill Time: 6 minutes

3 pounds (5 medium) yellow summer squash, cut lengthwise into 1/4-inch slices

5 tablespoons olive oil

1 teaspoon salt

1/2 teaspoon freshly ground black pepper

1 pint grape or cherry tomatoes, halved

1/2 cup fresh small basil leaves

Brush the squash with three tablespoons of the oil. Sprinkle with salt and pepper.

FOR A CHARCOAL GRILL: Grill the squash, cut sides up, on the rack of an uncovered grill directly over medium coals for about 6 minutes or until crisp-tender, turning once.

FOR A GAS GRILL: Preheat the grill. Reduce the heat to medium. Place the squash on the grill rack over the heat. Grill the squash, covered with cut sides up, for about 6 minutes or until crisp-tender, turning once.

On a platter, arrange the squash, tomatoes and basil.

Drizzle with the remaining oil.

Per Serving (excluding unknown items): 50 Calories; 6g Fat (99.5% calories from fat); trace Protein; trace Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 178mg Sodium. Exchanges: 0 Grain(Starch); 1 Fat.