

Grilled Zucchini with Herb Salt and Feta

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1/2 cup Kosher salt
1 1/2 teaspoons dried oregano
1 1/2 teaspoons dried thyme
3 medium zucchini
olive oil
crumbled feta cheese (for sprinkling)

In a small bowl, combine the Kosher salt, oregano and thyme.

Slice the zucchini lengthwise into 1/4-inch-thick planks. Brush with olive oil. Lightly sprinkle on both sides with some of the herb salt (reserve the remaining herb salt to use as an all-purpose seasoning).

Grill the zucchini over the medium heat, flipping halfway through, until tender, about 5 minutes.

Remove to a platter and sprinkle with crumbled feta.

Per Serving (excluding unknown items): 95 Calories; 1g Fat (9.0% calories from fat); 7g Protein; 20g Carbohydrate; 9g Dietary Fiber; 0mg Cholesterol; 45139mg Sodium. Exchanges: 0 Grain(Starch); 3 Vegetable; 0 Fat.