

Grilled Garlic Zucchini Slices

Recipe By *Nechama Norman*



Cooking and Prep:  40
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Serves:  4

Contains:  

Preference: Parve

Difficulty: Easy

Diet: Vegetarian, Vegan,
Pescetarian, Low Carb, Sugar

Free

Source: Whisk by Ami
Magazine

My sister Faige tried this one out one summer many years ago. Now, whenever we grill, this is the go-to side dish.

Ingredients (5)

Main ingredients

- 3–4 medium zucchini, skin on
- 3 cloves garlic, crushed or 3 cubes **Gefen Frozen Garlic**
- 3 tablespoons **Gefen Soy Sauce**
- 2 tablespoons olive oil
- 1/2 teaspoon ground **Gefen Black Pepper**

Start Cooking

Marinate

1. Using a mandoline, slice thin slices of zucchini.
2. In a medium bowl, whisk together garlic, soy sauce, olive oil, and pepper. Add zucchini slices and marinate for 30 minutes.

Grill

1. Preheat a grill to medium. Add zucchini and grill until evenly cooked, about two minutes per side.