
Grilled Summer Squash with Ricotta Salata

Summer Cookout Cookbook

Food Network Magazine - June 2021

TIPS:

Oil the grates or toss vegetables with oil before grilling to prevent sticking.

Consider using a grill basket for thin or small vegetables.

Cut vegetables like squash on the bias to yield larger slices for the grill.

1 1/2 pounds summer squash, sliced

1 onion, sliced

olive oil

salt

pepper

zest of one lemon

juice of one lemon

chopped parsley

chopped mint

shaved ricotta salata

In a bowl, toss the squash and onion with olive oil. Season with salt and pepper.

Grill over medium-high heat for 3 to 5 minutes per side.

Transfer to a bowl. Toss with more olive oil, lemon zest, lemon juice, parsley and mint.

Top with shaved ricotta salata.

Side Dishes

Per Serving (excluding unknown items): 171 Calories; 2g Fat (6.9% calories from fat); 9g Protein; 38g Carbohydrate; 14g Dietary Fiber; 0mg Cholesterol; 16mg Sodium. Exchanges: 7 Vegetable.