

Grilled Zucchini Salad with Shaved Parmesan

- 2 medium zucchini, sliced into rounds
- 2 tbsp olive oil, *divided*
- ¼ tsp salt
- pinch freshly ground black pepper
- ¼ cup shaved Parmesan cheese
- 2 tbsp chopped fresh dill
- 1 tbsp balsamic vinegar

Preheat grill to medium. In a bowl, combine zucchini with 1 tbsp oil, salt and pepper. Grill zucchini for about 8 minutes or until tender, turning once. Remove from heat and arrange on serving platter. Top with Parmesan, dill, vinegar and remaining oil. Serve warm.



Makes 4
servings. Each:

- 120 calories
- 4g protein
- 8g total fat
 - 8g carb
 - 3g sugar
 - 3g fiber
- 269mg sodium