

## Grilled Lemon Garlic Zucchini

1/4 cup unsalted butter, melted

3 cloves garlic, minced

1 teaspoon Italian seasoning

Juice of 1 lemon

Kosher salt and freshly ground black pepper, to taste

2 medium zucchini, cut diagonally into 1/2-inch-thick slices

2 tablespoons chopped fresh parsley leaves, optional

In a small bowl, whisk together butter, garlic, Italian seasoning and lemon juice; season with salt and pepper, to taste. Brush zucchini slices with butter mixture.

Heat a grill pan over medium high heat. Add zucchini in a single layer and grill until charred on both sides and just beginning to soften, about 2 minutes per side.

Serve immediately, garnished with parsley, if desired.

*Adapted from Damndelicious.net*