

ROASTED ZUCCHINI SALAD

Ingredients:

- 4 medium zucchini
- 2 tbsp. olive oil
- 2 tbsp. lemon juice
- 2 small garlic cloves finely chopped
- 2 tbsp. chopped parsley
- 1/4 tsp. salt

Directions:

- Cut the zucchini in half and slice it into thin strips.
- Heat up a large, non-stick griddle on medium-high heat. Fry the zucchini without any oil, for about 3 minutes on each side, until they get brown marks and soften a little.
- Prepare the dressing by whisking the rest of the ingredients together.
- Pour the dressing over grilled zucchini and mix well. Serve warm or cold.

