

Grilled Caprese Zucchini

prep & cook 20 min ★ servings 4

INGREDIENTS

2 zucchini

1 tbsp olive oil

3–4 oz mozzarella cheese (cut into 8 strips)

8 grape tomatoes (cut into fourths)

basil leaves (about 4 medium cut into thin ribbons)

salt

INSTRUCTIONS

Bring grill to a medium heat. Trim off the ends of the zucchini and cut it in half lengthwise. Using a small spoon, scrape out just a bit of the zucchini flesh, to create a little boat to cradle the cheese, leaving about 1/4" from the edge intact. Brush the cut side of the zucchini with olive oil and season with salt. Place zucchini, cut side down, on the grill at an angle. Continue cooking until the zucchini is charred and beginning to soften, about 10 minutes or so. Turn zucchini over, laying the zucchini in the same direction as the lines on the rack, as this will help to cradle each zucchini boat. Place 2 mozzarella strips into the well area of each zucchini boat. Top the mozzarella with about 8 tomato pieces. Cover the lid on the grill and continue cooking until the cheese is melted. After the cheese is melted, remove your zucchini boats carefully from the grill. Before serving, sprinkle with your basil ribbons.

