



Za'atar and Lemon Grilled Zucchini

Za'atar is a Middle Eastern spice mixture made of sumac, sesame seeds, coriander, thyme, marjoram, and cumin. These richly fragrant spices brighten the smoky, grilled zucchini and is as beautiful as it is delicious.

INGREDIENTS

1 lb. Zucchini
2 tbsp Olive Oil
1 Lemon, juiced
1 tbsp Za'atar
Kosher Salt

Optional Garnish:

1 tbsp Mint Leaves, torn
¼ cup Feta Cheese, crumbled

PREPARATION

- Preheat the Big Green Egg to 350°F direct heat.
- Cut the ends off of the zucchini and slice lengthwise into ¼ inch pieces. In a large mixing bowl, toss the zucchini with the oil to evenly coat.
- Place the slices of zucchini on the BGE in an even layer to cook 2 minutes per side or until the zucchini begins to develop grill marks.
- Remove the zucchini from the BGE. In a large mixing bowl, gently toss the zucchini with the lemon juice, za'atar, and salt. Allow to cool for 5 minutes and serve.