



46 Calories per serving

4 Servings

Recipe Adapted from: Pick of the Season on FaceBook

Family Rating:



Spicy Ranch Grilled Zucchini and Squash

- 1 medium zucchini sliced into 1/4" pieces
- 1 medium yellow squash sliced in to 1/4" pieces
- 1 packet spicy ranch seasoning
- 4 tbsp. grated parmesan cheese
- I Can't Believe It's Not Butter Spray

Directions: Heat grill to 450. Slice zucchini and squash. Combine spicy ranch seasoning and parmesan cheese. Place veggies on the grill for two minutes and flip (to get grill marks on one side). After turning the veggies, sprinkle the ranch/parmesan mixture generously over the veggies. Spray lightly with the butter. Grill until the veggies reach your preferred tenderness. I like my veggies to be a bit firm, so I only grilled them for three to five additional minutes.

Tips: Prefer a crispy top? Pop the veggies under the broiler for a few minutes to crisp up the topping! Serve with fat free ranch if desired to temper the heat. These are great as a side dish or even filling enough for a light lunch!