

## Grilled Zucchini with Feta

### Ingredients:

#### *Herb mixture:*

½ c. kosher salt

1 ½ tsp. dried oregano

1 ½ tsp. dried thyme

*(Note that this herb-salt mixture can be stored up to a year in airtight container.)*

3 large zucchini, thinly sliced lengthwise

Olive oil, for brushing

½ c. crumbled feta cheese

### Directions:

1. Make the herb-salt mixture: In a medium bowl, mix together the salt with the oregano and thyme.
2. Brush cut sides of zucchini slices with olive oil, sprinkle with a little of the herb salt mixture.
3. Place on a hot outdoor grill or a grill pan over medium heat. Cook for 10 minutes, flipping halfway through. Place on serving platter and sprinkle with feta cheese.