



Grilled zucchini with lemon-garlic panko and mint  
Serves 4-6

3 zucchinis, trimmed and quartered lengthwise  
1 tbsp canola oil  
1/4 tsp salt  
2 tbsp butter  
1/2 cup panko breadcrumbs  
1 clove garlic  
Zest of half lemon  
1/4 cup chopped fresh mint

1. Preheat bbq or indoor grill to medium-high.
2. Brush the zucchini with canola oil on all sides and sprinkle with salt. Place the zucchini on the grill and cook for 2-3min per side.
3. Place a small skillet over medium heat and add the butter. Once the butter is melted stir in the bread crumbs and garlic. Cook for 2-3min, stirring often, until the bread crumbs turn golden brown. Remove the breadcrumbs into a bowl and stir in the lemon zest.
4. Place the cooked zucchini on a plater and toss with the flavoured breadcrumbs. Garnish with mint and serve.