

Grilled Zucchini with Pesto

- 2 Zucchini or Summer Squash
- salt and pepper to taste
- olive oil
- 4 tsp. pesto
- 1 sliced tomato
- grated sharp cheddar cheese

Cut off the stem and bud ends of the squash; slice the squash in half, lengthwise.

Sprinkle cut sides with salt and pepper

Coat all sides of the squash in olive oil

Fire up the grill:

Grill the squash, starting with the skin-side down, for 5 minutes each side (10 minutes total).

After grilling both sides of the squash, place the squash CUT side up: Spread 1tsp. pesto on each cut squash, place slices of tomato on top of the pesto, and sprinkle some sharp cheddar or other sharp cheese over the tomato. Close the grill cover and grill squash for another 2 or 3 minutes until the cheese melts.