**Grilled Zucchini**

**Ingredients:**

* 1-2 large zucchini
* 1 TBSP avocado oil
* sea salt
* garlic powder
* steak seasoning

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**Directions:**

1. Cut off ends of zucchini then cut in half length wise and cut again into quarters.
2. Drizzle avocado oil over the zucchini making sure to coat each piece.
3. Sprinkle with seasoning.
4. Heat a grill pan or outdoor grill to a medium-high heat.
5. Grill zucchini for 5-7 minutes or till tender and you can see grill marks.
6. Serve hot!