Grilled Zucchini & Yellow Squash Stack



*“Naturally Grown, Locally Fresh”*

*Cornerspringfarm.net*

# Ingredients:

2 Medium Zucchini 2 Medium Yellow squash

Fresh Mozzarella to slice Balsamic vinegar

1Olive Oil Spray Fresh Basil – diced

Freshly ground pepper

Salt

# Directions:Heat grill to 400 Degrees. Slice Zucchini and Squash about ½ inch thick rounds. Lay on tray. Spay with Olive oil and sprinkle with salt and pepper. Grill spray side town until grill marks appear – About 5-7 minutes. Turn and cook zucchini and squash through.

To arrange individual stacks. Place one zucchini, one slice mozzarella, one squash, and repeat one more time. Drizzle the balsamic vinegar over stack and top with diced fresh basil.

**Hint:** When the tomatoes are in season you can add them to the stack. Just grill them the same way you would the zucchini and squash.