Simple Grilled Zucchini & Peppers

Ingredients
- Zucchini, sliced lengthwise into ¼-inch-thick slices
- Bell peppers (ribs and seeds removed), cut into 2-inch-wide pieces
- Olive oil to brush, drizzle or toss
- Salt and black pepper to taste

Directions
1. Heat a grill pan to medium hot. Brush, drizzle or toss zucchini and peppers with olive oil and place on hot grill.
2. Cook until slices are golden brown, about 7-8 minutes on each side (peppers may take a bit longer than zucchini). Sprinkle with salt and pepper to taste.

Recipe from Cook Well Berkeley: Seasonal Veggies Made Easy, Fall 2011