Grilled Zucchini with Tomato-Mint Relish

Here is a new Grilled Zucchini recipe that my family and guests have been enjoying this season.

Ingredients:

- 6 Zucchinis, sliced lengthwise
- 2 Roma tomatoes, seeded and chopped
- 2 Tablespoons fresh mint, chopped
- 2 Tablespoons Extra Virgin Olive Oil
- 1 Tablespoon Red Wine Vinegar
- Salt and pepper to taste
- 2 Tablespoons roasted pine nuts (optional)

Directions:

1. Preheat
   grill to medium-high.
2. Cut
   zucchinis lengthwise and brush with EVOO, sprinkle with salt and pepper. Grill,
   turning once, until tender, about 6 minutes.
3. Mix
   chopped seeded tomatoes, with mint, EVOO, red wine vinegar, salt and pepper in
   small bowl. Top the tomato-mint relish over grilled zucchini. Sprinkle with
   roasted pine nuts (optional).