



Are you looking for a great side dish to go along with your chicken or pork chops? If you like fresh veggies on the [grill](#) we have a simple yet delicious recipe for you. Fresh vegetables are always a tasty addition to any dinner and what's better than fresh vegetables on the grill? Pair this recipe with grilled chicken or pork chops and it is sure to be a family favorite!



So let's get started...

**Ingredients that you will need:**

2 M/Lg Peppers, sliced  
1 Zucchini, halved  
1 Yellow Squash, halved  
Olive Oil  
Kosher Salt  
Feta Cheese

## Grilled Zucchini & Feta Peppers



Preheat the grill to 200-250 degrees.

Place the sliced peppers into a grilling basket. You can use any peppers that you like but I have included yellow, red, and orange peppers. Drizzle Olive Oil over the pepper slices. Then sprinkle with Kosher Salt.

Brush the Zucchini and Squash halves with Olive Oil. Place the cut side down onto the grill grate. Close the lid and let the veggies cook for 2-3 minutes before checking. Once the 2-3 minutes has past, stir the peppers and check the zucchini and squash to see how done they are. At this time the veggies may need a few more minutes on the grill but you do not want to overcook them. If you let them cook for too long the vegetables will become soggy.

Once the peppers are done, divide them between two plates. Add a sprig of flat parsley to each plate and crumble a small amount to sprinkle on the top of the peppers. Top with the crumbled Feta Cheese and Viola! You have a delicious side dish to go with dinner.