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# Grilled Sausage with Summer Squash and Fresh Herbs

Servings: 4



*Kielbasa may be used as a substitute for the italian sausage.*

- 1 1/2 lb. mixed summer squash (zucchini and yellow), cut into 1-inch chunks**
- 2 Tbs. extra-virgin olive oil**
- Kosher salt and black pepper**
- 1 lb. Italian sausage links (chicken or pork)**
- 1/3 cup mixed herbs, such as cilantro, parsley, mint, and basil, chopped**
- 1 Tbs. capers, rinsed**
- 1 Squeeze fresh lemon juice**

Prepare a medium-hot grill fire.

Toss the squash with the olive oil in a medium bowl; season to taste with salt and pepper. Cut the sausage into 1-inch chunks.

Grill the squash and the sausage, turning frequently, until the squash is just tender and the sausage is cooked through, 8 to 12 minutes. Toss the squash and sausage with the herbs and capers. Season with lemon juice, salt, and pepper.

**Barbeque, Capers, Company Main Course, Keeper, Sausage, Summer (Yellow) Squash, Zucchini**

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*Per Serving (excluding unknown items): 76 Calories; 7g Fat (73.0% calories from fat); trace Protein; 5g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 21mg Sodium. Exchanges: 0 Vegetable; 1/2 Fruit; 1 1/2 Fat; 0 Other Carbohydrates.*