

SAUTEED ZUCCHINI, GARDEN MINT, BASIL, TOASTED PINE NUTS

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Prepared in 20 minutes or less.

Ingredients

½ lbs yellow zucchini
½ lbs green zucchini
3 Tbs Extra Virgin olive oil
3 garlic cloves, peeled and minced
6 basil leaves, chopped plus extra for garnish
10 mint leaves, chopped plus extra for garnish
1 Tbs capers
2 Tbs pine nuts, lightly toasted in a hot skillet then cooled
2 tsp red wine vinegar or Champagne vinegar
Salt and fresh ground black pepper to taste

Preparation

Slice zucchini into ½-inch discs. Heat oil in a large skillet over medium-high heat. Add zucchini slices and sauté, tossing occasionally, until golden brown on both sides, approximately 15 minutes.

Over a small bowl, add chopped herbs to capers and toasted pine nuts. Add garlic and vinegar to herb mixture. Season with salt and pepper.

When zucchini are ready, add herb mixture to golden brown zucchini in a large serving bowl. Gently toss to combine. Garnish with extra basil and mint leaves. Serves 4-6.

**For easy summer crostini, spread creamy fresh ricotta atop toasted baguette slices then top with zucchini mixture.

