

GRILLED ZUCCHINI SALAD WITH MINT AND LEMON serves 4

Slice the zucchini carefully, working to keep the pieces the same thickness for ease of grilling. You may need to grill in batches. This salad works best on a large platter so that zucchini is only in one and sometimes two layers. A bowl will suffice, but be careful if you need to toss the tender, cooked zucchini as it will easily tear. Make sure your lemons are fresh! No mint? Parsley, basil, oregano, or tarragon will work, too.

- 3 medium zucchini and/or yellow squash (about 8 inches long), scrubbed and sliced into 1/4-inch coins
- 3 tablespoons olive oil plus a little more to drizzle on salad and greens at end
- 1/4 teaspoon each kosher salt and fresh ground pepper *or more to taste*
- Zest of one lemon plus a slice or two for garnish
- 3 tablespoons chopped fresh mint, plus a sprig or two for garnish.
- Juice of one lemon
- 2 cups fresh arugula or other greens

GRILL ZUCCHINI: 10 - 12 minutes Prepare/preheat grill to medium-high 4-5 minutes. In a large bowl, toss together the squash coins, olive oil, and salt/pepper until the squash is evenly and well-coated. Lay the coins down in a single layer onto the grill and cook for about 2 minutes or until light-brown grill marks appear. Turn and cook briefly on the other side. Place squash in a bowl and grate a little lemon zest over it. Repeat until all squash is cooked, making sure to add the lemon zest for each batch.

PUT THE SALAD TOGETHER: 3 minutes --can hold for longer. Place arugula around the perimeter of a large platter (or at bottom of a big bowl, if need be) and carefully line the center with the zucchini. Set aside until ready to serve.

DRESS AND SERVE THE SALAD: 2 minutes Sprinkle zucchini with fresh mint. Squeeze the lemon juice evenly over everything. Add a tiny bit of salt and pepper to the arugula and drizzle lightly with olive oil. Taste zucchini and re-season if needed. Garnish with reserved fresh mint and sliced lemon. Serve hot, warm, at room temperature. Leftovers will hold for a day and are tasty cold tossed with other cooked or fresh vegetables and re-seasoned. (I added sautéed snap beans and mushrooms and fresh sweet red peppers the next night.)

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