



## Grilled Zucchini Salad

July 13, 2023

*If zucchini doesn't typically "blow your hair back," you're not alone. But THIS is a recipe that makes it exciting—just a kiss from the grill, and tossed with tomatoes, corn, and mint make this zucchini salad scream PEAK SUMMAH! It's so versatile—a perfect accompaniment to chicken, fish, shellfish, and pork as it is to grilled beef or lamb. Easily scalable for a big crowd, the dressed salad travels well to take to someone's house (just add the mint and seasoning right before serving). A true MVP!*

**Serves 4**

### Ingredients:

- 5 medium zucchini, cut into ¼" planks
  - 2 ears corn, shucked and removed of silk
  - 1 pint cherry tomatoes, halved
  - ¼ cup lightly packed mint (or basil) leaves, torn
  - ⅓ cup crumbled Ricotta Salata (or Feta) cheese
  - ¼ cup shelled Pistachios (or almonds), toasted and chopped
  - 3 tablespoons white wine vinegar
  - 1 lemon, zested and juiced (about 3 tablespoons of juice & 1 teaspoon of zest)
  - 3 tablespoons minced shallot
  - 1 garlic clove, grated
  - ⅓ cup olive oil, plus more for grilling
- Kosher salt & freshly ground black pepper to taste

### Method:

1. Preheat grill on high for 10-15 minutes. Brush grates to ensure they are free of debris. While the grill preheats, cut zucchini into 1/4-inch planks and coat with a very thin layer of olive oil (if you have olive oil spray, it's excellent to use here). Do NOT season with salt and pepper.
2. Turn the grill to medium-high heat, and grill zucchini and corn just until grill marks appear. You are not trying to cook the zucchini all the way through, they should remain slightly firm and just have a "kiss" from the grill—about 1 to 2 minutes per side. Turn corn until lightly charred on all sides. Remove grilled zucchini planks to a paper-towel-lined sheet pan and let them drain while you prepare the rest of the salad.
3. In a large salad bowl, combine white wine vinegar, lemon juice and zest, minced shallot, and grated garlic. Let the shallot and garlic sit in the acid for 10 minutes to soften their sharpness (optional). Slowly whisk in olive oil. The mixture will not be emulsified.
4. Once cooled, slice corn off the cobs and add kernels to the bowl with the vinaigrette, along with the halved tomatoes. Stack zucchini planks and cut into 1 ½" pieces on the bias. Toss vegetables to coat in vinaigrette. Gently toss in crumbled cheese and chopped pistachios.\*



*What's 4 Dinner?*

5. Just before serving, toss salad with torn mint leaves and taste for seasoning. Lightly season with salt and pepper, if needed, and serve.

### **\*Notes**

If making ahead, stop after Step 4. You can refrigerate the salad overnight, if desired, but zucchini will dull in color. Add mint just before serving (otherwise it will darken). Avoid salting during cooking, as it will cause the vegetables to release their juices and become soupy as the salad sits.