

Broiled Zucchini with Herbs

From – *Moosewood Restaurant Low-Fat Favorites*

2 tsp olive oil
2 garlic cloves, minced or pressed
2 tbs fresh lemon juice
¼ cup finely chopped fresh parsley
½ cup finely chopped scallions
1 tsp minced fresh mint leaves
½ tsp dried thyme
dash of salt
¼ tsp ground black pepper
5 cups sliced zucchini (about 1 ½ lbs)
1 tomato, cut into wedges

- Preheat the broiler.
- In a large bowl, whisk together the olive oil, garlic, lemon juice, parsley, scallions, mint, thyme salt and pepper.
- Toss the zucchini and tomatoes with this mixture until evenly coated.
- Place the vegetables on a baking sheet and broil for 8 to 10 minutes, until the zucchini is just tender.
- Serve immediately.



For more recipes visit us at
www.HealthyHarvestFarmCSA.com