

Grilled Zucchini Salad



Makes 6 servings

6 medium zucchini

1/4c olive oil

2 garlic cloves, minced

1T mint leaf, coarsely chopped

kosher salt

black pepper

1/2c white wine vinegar

Trim ends of zucchini and slice lengthwise into thin slices. Brush with olive oil and grill until soft and marked with grill marks.

Combine garlic and mint in small bowl. Layer zucchini and mint~garlic in refrigerator container.

Bring vinegar to boil in small saucepan, then pour over zucchini. Let cool, then refrigerate at least overnight before serving.

Prepare Ahead Tip

Keep refrigerated for up to 72 hours.