



BROILED ZUCCHINI

Makes 4 servings.

This recipe is a simple, flavorful side dish which is very much in season. You can also sauté or grill the zucchini. For grilling you may want to cut the zucchini horizontally.

INGREDIENTS

- 2 medium zucchinis
- Extra-virgin olive oil
- Kosher salt
- Freshly ground black pepper
- Pinch of red pepper flakes
- Snipped chives with scissors for garnish

PREPARATION

1. Rinse the zucchini, pat dry and discard the stems. Cut into thick rounds (about ½ an inch).
2. Line a cookie sheet with foil and arrange the rounds on the foil. Grease with olive oil and season with salt and pepper on both sides.
3. Broil very close to the heat source until lightly golden, about 2 minutes on each side.
4. For a spicy taste use a pinch of flakes.
5. Garnish with chives.