



ZUCCHINI WITH PESTO

Makes 4 serving.

I like to serve this dish as a first course. It's quick, easy and delicious. The pesto can be made at any time, and the zucchini broils for only a few minutes.

INGREDIENTS

- 4 medium zucchinis, about 6 ounces each
- 1 tablespoon extra-virgin olive oil
- Kosher salt
- Freshly ground black pepper
- Parmesan cheese, optional

PESTO

- 1 cup tightly packed basil leaves
- 2 garlic cloves, quartered
- 2 tablespoons pine nuts
- 3/4 teaspoon Kosher salt
- 4 tablespoons extra- virgin olive oil
- Freshly ground black pepper

TO MAKE THE PESTO

1. Place the basil, garlic and pine nuts in a food processor. While the motor is running, drizzle in the olive oil to make a smooth paste.
2. Transfer to a dish and season to taste with salt and pepper.

PREPARATION

1. Preheat the broiler.
2. Rinse, dry, trim and cut the zucchini in half lengthwise. Place on a foil lined baking sheet, coat lightly with olive oil and sprinkle lightly with salt and pepper.
3. Broil close to the heat source until lightly golden and medium soft, about 8 minutes.
4. Let cool for a minute and lightly coat the zucchini with the pesto. Sprinkle with Parmesan cheese, if you like.
5. Pesto leftovers can be used for pasta, rice or potatoes.