



In The Kitchen



ZUCCHINI WITH OYSTER VINAIGRETTE

HOSTED BY

Owner/Chef Rob McDaniel of Bayonet

SHOPPING LIST

1 medium zucchini
3 fresh oysters shucked, finely diced
1 small yellow summer squash, finely diced
1 small Serrano or jalapeno pepper, finely minced
Juice of 1 lemon
1 tsp. Aleppo pepper
3 tbsp. olive oil
4 fresh basil leaves, finely chopped
Small bunch of fresh chives, finely chopped
Kosher salt, to taste

DIRECTIONS

Using a mandolin or sharp knife, slice the zucchini lengthwise into thin ribbons. Arrange the slices in a single layer on a sheet tray and sprinkle lightly with kosher salt. Allow to sit for 10 minutes to draw out moisture, then gently pat dry with paper towels. In a small mixing bowl, combine the summer squash, minced pepper, lemon juice, Aleppo pepper, olive oil, basil, and chives. Gently mix in the oysters, taking care not to overwork. Arrange the prepared zucchini slices on a serving plate in a flat, overlapping layer. Spoon the oyster vinaigrette evenly over the zucchini. Serve immediately as an appetizer or a light starter.

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