

# Zucchini with Oyster Vinaigrette by Bayonet



## INGREDIENTS

Serves 2

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

## DIRECTIONS

Using a mandoline 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 light starter.