

Lemon, Herb and Zucchini Salad



Ingredients

- 1/3 cup good quality olive oil
- Zest and juice of 1 lemon
- 1 tsp garlic, finely chopped
- 1 tsp sugar
- 1 tsp finely chopped fresh mint leaves
- Salt and freshly ground black pepper, to taste
- 4 medium size zucchinis
- 1 cup fresh herb leaves (use a mixture of basil, dill and parsley)
- 1/2 cup Greek style feta cheese, crumbled

Directions

Step 1 – Mix the olive oil, lemon zest and juice, garlic, sugar, mint leaves, salt and pepper in a large bowl or ziplock bag. Slice the zucchini on a slight angle into thick slices. Add the zucchini to the bowl or bag and toss well to coat in the marinade. Marinate for at least 30 minutes.

Step 2 – Heat the BBQ to medium heat (180 - 200°C) and prepare for direct cooking, ensuring the grills are clean.

Step 3 – Once the BBQ has reached temperature, remove any excess marinade from the zucchini and place the slices directly onto the grill over direct heat. Cook on both sides until grill marks appear and the zucchini starts to soften.

Step 4 – Once cooked, remove the zucchini from the BBQ and set aside to cool.

Step 5 – Assemble the salad by tossing the zucchini slices together with the herb leaves and crumbled feta. Season with salt and pepper and serve either warm or at room temperature.

