

## Summer Asparagus and Zucchini Salad



### *Ingredients*

#### **For the Salad:**

4 bunches asparagus, trimmed and cut into 5cm lengths  
2 medium zucchini, halved lengthways and cut into 2 cm slices  
6 yellow squash, trimmed and quartered  
Salt and freshly ground black pepper  
1/2 cup whole hazelnuts  
1/2 bunch parsley  
1/2 bunch fresh dill

#### **For the Dressing:**

2 garlic cloves, crushed  
4 tbsp olive oil  
3 tbsp honey  
1 lemon, zested and juiced  
Freshly ground black pepper

### *Directions*

Step 1 – Combine all of the dressing ingredients in a jar and shake well. Set aside.

Step 2 - Prepare the BBQ for direct cooking over medium heat (180 - 200°C). Preheat a Weber stainless steel grill pan. When the pan is hot, add the hazelnuts and toast, stirring regularly, until the skins start to blacken. Remove from the BBQ and place the nuts into a clean tea towel and rub until most of the skins are removed. Coarsely chop the hazelnuts and set aside.

Step 3 – Add the vegetables to the grill pan and season with salt and pepper. Cook, turning regularly, until the vegetables begin to char and soften. Remove from the BBQ and set aside to cool to room temperature.

Step 4 – To assemble the salad, toss the hazelnuts together with the vegetables and herbs. Shake the dressing and pour over the salad, then serve immediately.

