

ZUCCHINI WITH CHARMOULA

CHARMOULA:

SMALL ONION, PEELED AND GRATED

2 CLOVES GARLIC, PEELED AND MINCED

1/2 TEASPOON PAPRIKA

1/4 TEASPOON CAYENNE PEPPER

1/2 TEASPOON GROUND CUMIN

1/3 CUP OLIVE OIL

KOSHER SALT AND FRESHLY GROUND BLACK PEPPER

ZUCCHINI:

2 TABLESPOONS OLIVE OIL

2 MEDIUM ZUCCHINI, CUT INTO STICKLIKE BATONNETS

KOSHER SALT AND FRESHLY GROUND BLACK PEPPER

JUICE OF HALF A LEMON

2 TABLESPOONS FLAT-LEAF PARSLEY, CHOPPED

2 TABLESPOONS CILANTRO, CHOPPED

TO PREPARE THE CHARMOULA: 1. IN A MEDIUM MIXING BOWL, WHISK TOGETHER THE ONION, GARLIC, PAPRIKA, CAYENNE, CUMIN, 1/3 CUP WATER, OLIVE OIL, AND SOME SALT AND PEPPER TO TASTE. LET REST AT ROOM TEMPERATURE FOR 10 MINUTES TO BLEND THE FLAVORS.

TO PREPARE THE ZUCCHINI: 1. IN A LARGE SKILLET OVER MEDIUM HEAT, WARM THE OIL. ADD THE ZUCCHINI AND BRIEFLY SAUTÉ UNTIL JUST TENDER, 3 TO 4 MINUTES. SEASON WITH SALT AND PEPPER TO TASTE.

2. ADD THE PREPARED CHARMOULA, LEMON JUICE, AND HERBS TO THE SKILLET, AND CONTINUE COOKING FOR 1 MINUTE. SERVE WARM OR AT ROOM TEMPERATURE.

PRESENTED BY: CHEF EMMA CURRIE