

GOOP



Antipasti

Grilled Zucchini With Mint and Red Chili

Serves: 8

Time: 15 minutes

ingredients

- 5 medium-sized zucchini (each about 1/2 pound)
- 1/2 cup olive oil, divided in half
- 1 1/2 tablespoons red wine vinegar
- a dozen large mint leaves, finely sliced
- as much very thinly sliced red chili as you can handle
- coarse salt

preparation

Preheat your grill to medium.

Cut each zucchini in half crosswise and then cut each half into 1/8" planks. In a very large bowl, toss the zucchini with 1/4 cup of the olive oil. Lay the zucchini on the grill and cook for about four minutes per side, keeping the heat moderate so you're sweating them and not really giving them a ton of color. Turn the heat up to high and grill for about a minute more on each side to mark them.

Remove the zucchini to a large platter. Whisk together the remaining 1/4 cup olive oil with the vinegar, mint and chili (I just use the bowl I originally tossed the zucchini in). Drizzle this over the zucchini, being sure to evenly distribute the chili, sprinkle with coarse salt and serve.