

Chimichurri Glazed Zucchini

Simple grilled zucchini becomes something truly memorable with a vibrant chimichurri made from fresh herbs, garlic, and extra virgin olive oil. Bright, herbaceous, and lightly tangy, this dish celebrates late-summer produce while delivering layers of fresh flavor in every bite. It's equally delicious served warm, at room temperature, or chilled.

INGREDIENTS

4 medium zucchini
4 medium yellow squash (optional)
2 tablespoons extra virgin olive oil
salt, to taste
freshly ground pepper, to taste

CHIMICHURRI

1 small bunch fresh flat-leaf parsley, about 1 cup packed
1 small bunch fresh cilantro, about 1 cup packed
2 tablespoons fresh oregano, finely chopped
1/2 jalapeno
3 garlic cloves, minced
1 tablespoon lemon juice
2 tablespoons red wine vinegar
1/2 cup extra virgin olive oil
1/2 teaspoon sea salt
fresh ground pepper, to taste

SERVES

8

TIME

25 MIN

SPECIAL EQUIPMENT

Grill or grill pan
High speed blender or food processor

STORAGE

Store in fridge in an airtight container for 2-3 days

METHOD

1. Preheat a grill or grill pan over medium-high heat.
2. Slice the zucchini and yellow squash lengthwise into 1/4-inch planks. Brush lightly with olive oil and season with salt and pepper.
3. Grill for 2-3 minutes per side until tender with distinct grill marks but still slightly firm.
4. Meanwhile, combine the parsley, cilantro, oregano, garlic, jalapeño, lemon juice, red wine vinegar, olive oil, salt, and pepper in a high speed blender or food processor and puree. Allow the flavors to meld for 10 minutes.
5. Arrange the warm zucchini on a serving platter and generously spoon the chimichurri over the top.
6. Let the zucchini rest for 5-10 minutes before serving to allow the flavors to absorb.