

Grilled Zucchini with Tomato and Olive Salad

4 servings

1 lb zucchini
2 tbsp extra-virgin olive oil
1 ½ tsp fresh thyme, minced
1/3 lb tomatoes, diced
1 large clove garlic, minced
24 niçoise olives, pitted
1 tbsp capers, coarsely chopped
1 ½ tsp red wine vinegar
kosher salt
freshly ground black pepper
8 -10 fresh basil leaves

Prepare a hot grill. Cut zucchini lengthwise into slices about ¼ inch thick. Put them on a baking sheet, drizzle with 1 tbsp olive oil and sprinkle with thyme. Toss with your hands to coat them evenly with oil and herbs.

In a small bowl, combine tomatoes, garlic, olives, capers, wine vinegar and remaining tbsp of olive oil. Set aside.

Before putting zucchini on the grill, season with salt and pepper. Grill both sides until browned, about 3 minutes per side. Transfer to a large serving platter, arranging them in a single layer. Season tomato mixture with salt and pepper, then spoon it on top, spreading it evenly over the zucchini. Tear the basil leaves and scatter over the surface. Serve immediately.