

Summer Relish



A GREAT VEGETABLE ACCOMPANIMENT TO A SUMMER MEAL

Serves 20

INGREDIENTS

2 cups diced zucchini
2 cups diced yellow zucchini
2 cups diced tomatoes
2 cups packed Italian parsley leaves
5 cloves garlic
1 cup extra virgin olive oil
½ cup minced red onion
½ cup red wine vinegar
4 T. water
2 tsp salt
¼ tsp red pepper flakes

DIRECTIONS

Season the diced zucchini with olive oil, salt, garlic and pepper and place on sheet pan; roast until golden brown. Set aside. Chop the parsley and garlic very fine in robot coupe. Transfer to a medium bowl and whisk the remaining ingredients in until blended. Add the roasted zucchini and tomatoes to the sauce.

Eat the relish by itself with crusty bread and good cheese, or serve it atop grilled fish or meats.

