



The Edible Garden

Recipe of the week: Get Out and Grill Weekend, June 19-20

Zucchini Pesto Bruschetta

By: Michele Di Pietro, Northeast Region

Makes about 6 bruschetta

Ingredients

For the pesto

- 1 lb zucchini, grated
- 1 ½ tsp sea salt
- 3-4 roasted garlic cloves, mashed
- ¼ cup firmly packed basil leaves, thinly sliced
- ¼ cup almonds or your favorite nut, roasted & finely chopped
- 1 Tbsp fresh thyme leaves, chopped
- ½ cup grated pecorino romano cheese
- 1 tsp fresh lemon juice
- Lemon zest from 1 lemon
- 2 Tbsp extra-virgin olive oil
- ¼ tsp freshly ground black pepper

For the bruschetta

- 6 slices ciabatta bread
- 2 Tbsp extra-virgin olive oil
- 2 garlic cloves

Instructions

- Place the grated zucchini in a shallow bowl, then sprinkle it with salt and let it sit for approximately 1 hour.
- Place the zucchini in a strainer and press out as much liquid as possible, then transfer it to a bowl.
- Add the remaining pesto ingredients to the bowl and mix until well-combined.
- Refrigerate the pesto for 1-2 hours to allow the flavors to combine and the zucchini to marinate. Stir a couple times while it is chilling.
- When ready to serve, rub the garlic over the bread, then brush with olive oil and grill until lightly toasted.
- Top the grilled bread with some pesto & enjoy!!