



## *The Edible Garden*

Recipe featured at *Whole Foods Friday* demonstration, August 6

### **Zucchini Pesto Bruschetta**

By: Michele DiPietro, Whole Foods Market, Culinary Concepts

*Makes about 6 bruschetta*

#### **Ingredients**

##### For the pesto

- 1 lb. zucchini, grated
- 1½ tsp. sea salt
- 3 or 4 roasted garlic cloves, mashed
- ¼ cup firmly packed basil leaves, thinly sliced
- ¼ cup almonds or your favorite nut, roasted and 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**

1. Place the grated zucchini in a shallow bowl, then sprinkle it with salt and let it sit for approximately 1 hour.
2. Place the zucchini in a strainer and press out as much liquid as possible, then transfer it to a bowl.
3. Add the remaining pesto ingredients to the bowl and mix until well-combined.
4. 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.
5. When ready to serve, rub the garlic over the bread, then brush with olive oil and grill until lightly toasted.
6. Top the grilled bread with some pesto and enjoy!!