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Zucchini Salad-3 Ingredients

By Jacques Pépin

Serves 4

Ingredients-have your ingredients prepared in advance as suggested in the ingredient list.

2 medium zucchinis (about 1½ pounds total)

½ teaspoon salt

½ teaspoon ground black pepper

2 tablespoons white wine vinegar or white balsamic vinegar for a sweeter flavor

4 tablespoons olive oil

Equipment for class

Cutting board

Chef's knife, sharpened

Rimmed baking pan



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Directions

1. Preheat oven to 400 degrees.
2. Wash the zucchini, trim and discard the ends, and cut crosswise into ¼-inch thick rounds. Arrange the rounds in one layer on a large cookie sheet and sprinkle them with the salt. Place in oven for 5 to 7 minutes, until they soften slightly.
3. Transfer the rounds to a bowl and toss them lightly with the pepper, vinegar and oil. Serve immediately.