

ITALIA'S FRIED ZUCCHINI WITH FRESH MINT

by *RUSTIC Francis's Favorites* | Chef Tim Boddell

INGREDIENTS:

- 2 to 3 tablespoons olive oil
- 5 small-medium zucchinis, preferably Romanesco variety, trimmed and cut into ¼-inch rounds
- 2 to 3 garlic cloves, crushed and minced
- 1 to 2 tablespoons red wine vinegar
- Kosher salt
- Black pepper in a mill
- 10 to 12 fresh spearmint leaves, cut into very thin ribbons

DIRECTIONS:

1. Put 2 tablespoons of the olive oil into a heavy skillet, set over medium high heat and add the zucchini. Cook, turning the zucchini after 2 minutes and again after 4 minutes, until it is golden brown on both sides. If the pan seems a bit dry at any point, add the remaining olive oil.
2. Transfer the cooked zucchini to a serving dish or platter.
3. Sprinkle the garlic over the zucchini, followed with the vinegar, using as much as you like. Season with salt and several turns of black pepper. Scatter the mint leaves on top and enjoy hot. If there are any leftovers, you can refrigerate them and either reheat them or enjoy them chilled.

PAIRED WITH:

2017 Francis Ford Coppola Reserve Cabernet Sauvignon

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