



Marinated Zucchini with Walnuts and Stracciatella



Serves: 4

INGREDIENTS

4 small zucchini (650g), halved lengthways then cut into 4cm pieces
80 ml (1/3 cup) extra-virgin olive oil, plus extra to serve
sea salt
3 marjoram or oregano sprigs, leaves picked
3 tablespoons red wine vinegar
150 g **Stracciatella**
50 g **walnuts**, toasted and roughly chopped
mint leaves, to serve
crusty **bread**, to serve (optional)

PREPARATION

In a bowl, combine the zucchini with 2 tablespoons of the olive oil and a good pinch of salt.

Heat a large frying pan over a high heat and cook the zucchini for 5-7 minutes until tender and golden on all sides. Return to the bowl, add the marjoram or oregano and pour over the vinegar and remaining 2 tablespoons of olive oil. Toss to combine and set aside to marinate for 5 minutes.

Spoon the Stracciatella onto a small serving plate. Top with the zucchini and scatter over the walnuts and mintleaves. Drizzle over a little extra olive oil and serve with crusty bread to mop up all the juices, if desired.

ALLERGENES HIGHLIGHTED IN BOLD