

Zucchini with Cilantro Sauce

From – *Moosewood Restaurant Low-Fat Favorites*

1 ½ lbs zucchini (2 large, 5 or 6 small)
2 Tbsp fresh lemon juice
¼ tsp Tabasco or other hot pepper sauce (or more to taste)
2 Tbsp chopped fresh cilantro
1/8 tsp salt
1/8 tsp ground black pepper

- Remove the ends of the zucchini and cut them lengthwise into halves.
- Slice each half lengthwise into 4 to 6 wedges.
- Cut the wedges crosswise into 3” long pieces.
- In a large covered pot on high heat, bring a couple of inches of water to a boil.
- Fill a steamer basket or colander with the zucchini and lower it into the pot.
- Cover the pot and steam the zucchini for about 3 minutes, until crisp-tender.
- In a serving bowl, whisk together the lemon juice, Tabasco, cilantro, salt and pepper.
- Toss the steamed zucchini in the sauce.
- Serve hot or at room temperature.



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