



## ZUCCHINE ALLA SCAPECE

*“Scapece” Zucchini is a typical side dish of Neapolitan tradition, served mostly in summer*

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SERVES 4 PEOPLE

### INGREDIENTS

- 1 kg of zucchini
- 4 cloves of garlic
- Fresh mint to taste
- Extra virgin olive oil\*
- 1 glass of white wine vinegar\*
- Salt to taste\*

*\*Ingredients available at Mediterranean Foods*

### PREPARATION

1. Wash and thoroughly dry the zucchini. Cut off the ends and cut the zucchini into slices about 4 mm thick,
2. Let the slices rest on a kitchen towel. If you can, keep them in the sun for a couple of hours and let them dry on the working surface. The zucchini are ready to be fried when they have a slightly “wilted” appearance.
3. In a deep frying pan, add the oil and keep over a high flame until the oil is hot. Dip the zucchini in the oil a few at a time, pull them out when they are a golden.
4. Place them on absorbent paper for a while so that they lose excess oil. Add salt to taste
5. Prepare the marinade in a bowl, combining vinegar and finely chopped mint. Discard the core of the garlic cloves and cut them into thin slices.
6. Place the first layer of zucchini in a container and season with some garlic and a bit of marinade. Place a second layer and repeat the operation until your ingredients finish. Let them rest at least four hours before serving.

*Buon Appetito!*

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