

Southbury Farmers' Market Recipe

Grilled Leek and Zucchini with Walnuts

- 1/3 cup walnuts
- 1 garlic clove, minced
- Juice of 1 lemon
- 5 tablespoons olive oil, divided
- Kosher salt
- Freshly ground black pepper
- 2 large leeks
- 2 large zucchini halved
- 1/2 cup fresh flat-leaf parsley

Prepare grill for medium-high heat. Toast walnuts in a dry small skillet over medium heat. Chop very coarsely. Toss warm walnuts with garlic, lemon juice, and 3 tablespoons oil in a large bowl; season with salt and pepper. Brush leeks and zucchini with remaining 2 tablespoons oil; season with salt and pepper. Grill vegetables, until tender and charred in spots, 5-8 minutes for leeks, 8-10 minutes for zucchini. Cut leeks and zucchini into bite-size pieces. Add vegetables and parsley to bowl with walnuts and toss to combine

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