

Zucchini "Tagliatelle" + Deep Fried Caper

Serves 8

INGREDIENTS

4 medium zucchini, yellow & green,
peeled into ribbons
3 cups baby arugula
½ fennel bulb, thinly sliced
½ red onion, thinly sliced
½ cup semi dry cherry tomatoes,
finely chopped
½ cup fresh basil leaves,
chiffonade
¼ cup toasted skinless whole
almonds, chopped

For the Capers:

¼ cup brined capers, drained and
dried with a paper towel.
¼ cup olive oil

Vinaigrette:

2 tsp fresh lemon juice
1 tsp dijon mustard
1 tbsp white wine vinegar
1 garlic clove, rasped
¼ cup extra virgin olive oil
Sea salt & freshly ground pepper

METHOD

For the Capers:

1. Heat 1/4 cup of olive oil in a small saucepan or skillet over medium-high heat. When the oil is hot, add the capers 1 to 2 tablespoons at a time. Fry, swirling the pan gently, until just golden brown, about 45 seconds. Using a slotted spoon, transfer the capers to a plate lined with paper towels to drain. Blot gently to absorb excess oil. Cool briefly before using.

For the Vinaigrette:

1. Whisk lemon juice, mustard, vinegar, and garlic in a medium bowl. Gradually whisk in olive oil. Season to taste with salt, and pepper.
2. Use a large bowl to toss zucchini ribbons, arugula, fennel, onion, basil, and semi dry cherry tomatoes together with vinaigrette. Top with toasted almonds, and deep fried capers.