

# COOK'S ILLUSTRATED

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## ZUCCHINI WITH GARLIC AND LEMON

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### **Bread-Crumb Topping (optional)**

- 2 slices white sandwich bread , torn into quarters
- 2 tablespoons unsalted butter

### **Zucchini**

- 5 medium zucchini (about 8 ounces each), ends trimmed
- Table salt
- 1 small clove garlic , minced or pressed through a garlic press (about 1/2 teaspoon)
- 1 tablespoon extra-virgin olive oil , plus 1 teaspoon, plus extra for serving, if desired
- 1 - 2 teaspoons fresh lemon juice from 1 lemon
- Ground black pepper

### **INSTRUCTIONS**

1. **1. FOR THE BREAD CRUMBS (optional):** Pulse bread in food processor until coarsely ground. Heat butter in 12-inch nonstick skillet over medium-high heat until melted. Add bread crumbs and cook, stirring frequently with heatproof rubber spatula, until golden brown, about 3 minutes. Transfer to small bowl and set aside.
2. **2. FOR THE ZUCCHINI:** Cut each zucchini crosswise into several pieces, each 2 to 3 inches long. Shred each piece on large holes of box grater, rotating as needed to avoid shredding seeds and core (which should be discarded); you should have about 10 cups shredded zucchini. Toss zucchini with 1 1/2 teaspoons salt and place in colander set in medium bowl; let drain 5 to 10 minutes. Wrap zucchini in kitchen towel, in batches if necessary, and wring out excess moisture.
3. **3.** Place zucchini in medium bowl and break up any large clumps. Combine garlic with 2 teaspoons oil in small bowl; add mixture to zucchini and toss to combine thoroughly.
4. **4.** Heat remaining 2 teaspoons oil in 12-inch nonstick skillet over high heat until faint smoke appears. Add zucchini and spread evenly in pan with tongs; cook without stirring until bottom layer browns, about 2 minutes; stir well, breaking up any clumps with tongs, then cook until "new" bottom layer browns, about 2 minutes more. Off heat, stir in lemon juice and salt and pepper to taste. Serve immediately, drizzling with additional olive oil, if desired, and sprinkling with bread crumbs, if using.



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