

Smashed Zucchini

Ingredients

- 2 pounds zucchini
- 2 Tbsp extra-virgin olive oil, plus extra for drizzling
- 4 tsp lemon juice
- 2¼ tsp kosher salt, divided
- ½ cup plain Greek yogurt
- 2 Tbsp water
- ½ tsp minced garlic
- ¼ cup hazelnuts, toasted, skinned, and chopped
- Chopped fresh dill, basil, parsley, or chives
- Aleppo pepper



Preparation

1. Adjust oven rack 5 inches from broiler element and heat broiler
2. Using meat pounder or rolling pin, firmly but gently smash zucchini until flattened and cracked lengthwise
3. Trim and discard ends
4. Break each zucchini into 2-4 large pieces
5. Transfer zucchini pieces to large bowl, including any smaller pieces that have been created during smashing and breaking
6. Add oil and lemon juice and toss until zucchini is evenly coated
7. Arrange zucchini, skin side down, on aluminum foil-lined rimmed baking sheet
8. Sprinkle with 2 teaspoons salt, making sure to season thicker pieces more heavily than thinner pieces
9. Broil until zucchini are lightly charred in spots, 9-12 minutes, rotating pan halfway through broiling
10. Let cool until zucchini are warm to touch, 15-20 minutes
11. Meanwhile, stir yogurt, water, garlic, and remaining ¼ teaspoon salt together in small bowl
12. Let sit at room temperature so flavors meld, about 10 minutes
13. Spread yogurt mixture on serving platter
14. Cut zucchini into bite-size pieces
15. Arrange zucchini on top of yogurt mixture
16. Sprinkle with hazelnuts, dill, and Aleppo pepper
17. Drizzle with oil and serve