



Honey Glazed Zucchini Salad

EASY • 15 MINS

This bright display of grilled zucchini combined with fragrant basil and honey is summer on a plate. Serve it up on its own, as part of a spread, or use it to create our Honey Grilled Zucchini & Goat's Cheese Rigatoni.



SKILL LEVEL
Easy

PREP TIME
5 mins

COOKING TIME
10 mins

SERVINGS
4

Ingredients

- 500g zucchini, sliced lengthwise (7-8mm thick)
- 1 tbsp olive oil

Method

1. In a mixing bowl, whisk oil, honey, lemon juice, basil, chilli flakes and salt together. Set aside.
2. Preheat a grill pan on medium heat. Add olive oil to coat. Grill zucchini slices until cooked through and slightly charred.

Visit capilano.com.au to learn how to swap honey for sugar in your recipes.

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- 90g (3 tbsp) Capilano Pure Honey
- 1 tbsp lemon juice
- 2 tbsp basil, finely chopped
- ½ tsp dried chilli flakes
- Pinch of salt

Method

3. Toss grilled zucchini through oil and honey mixture. Serve warm or cold.
4. Storage instructions: Store in an airtight container in the refrigerator for up to 2 days.

Used in this recipe



CAPILANO PURE HONEY 375G - 100% Australian Honey -

Smooth, sweet and perfectly balanced, generations of Aussies have grown up with Capilano Pure Honey.

Made by Aussie bees and hand harvested by their beekeepers, our signature blend of eucalypt and ground flora honey is the taste you know and love.

- 100% Pure Australian Honey
 - Made by Aussie bees
 - Hand harvested by Aussie beekeepers
 - Rich, smooth caramel taste
- Ideal for baking, drinks, desserts and cooking

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