



# 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
- 90g (3 tbsp) Capilano Pure Honey

## 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](http://capilano.com.au) to learn how to swap honey for sugar in your recipes.

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- 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



### Pure Honey

Smooth, sweet and perfectly balanced, generations of Aussies have grown up with Capilano Pure Honey. Made by Aussie bees and their beekeepers, our signature blend of eucalypt and ground flora honey is the taste you know and love.

#### Make the Sweet Switch

Honey tastes twice as sweet as sugar, so you need less in your baking, drinks and savoury recipes. Learn more about how to swap Capilano for sugar in your recipes [here](#).

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