

RECIPE

ZUCCHINI & GOAT CHEESE NAPOLEONS

INGREDIENTS:

- 2 medium zucchini, even throughout
- 1/2 tsp kosher salt
- 1/4 tsp cracked black pepper
- 1/4 tsp red pepper flakes
- 1/3 cup olive oil, plus extra for drizzle
- 2 oz goat cheese, softened
- 2 tbsp pignoli nuts, lightly toasted
- parsley leaves, for garnish

DIRECTIONS:

Start by slicing the zucchini in rounds, about 1/4 inch thick. The more even the zucchini is throughout, the easier it will be to stack them when you go to assemble the napoleons. After slicing, place the zucchini rounds in a Ziploc bag and add the salt, cracked black pepper, red pepper flakes and olive oil. Let marinate for a half hour.

Meanwhile, heat a small pan to medium and start to toast you pignoli nuts. Keep an eye on them and gently move them around the pan so that they don't burn. You will start to smell a nutty flavor as they turn slightly golden. Take them off the heat and set aside.

Heat your grill to medium and grill the zucchini about 1-2 minutes per side., until they start to soften and you can see nice grill marks on them. Take them off and lay them out in a single layer. A sheet pan works really well. Try to line them up in three's that are similar sizes, this way stacking is simple.

Take a tiny spoon (if you don't have one that is really tiny, just use the tip of a small cereal spoon) and place a small dollop of goat cheese on the first zucchini round. Press the second zucchini round gently into the goat cheese so that it stays put and then do another small dollop of goat cheese on that round. Gently press the third and final zucchini round into the goat cheese and end with another tiny dollop of goat cheese on top of each stack. Sprinkle the toasted pignoli nuts on top of each napoleon and drizzle the extra olive oil on top. You can also put some fresh parsley leaves around the serving dish as garnish that also tastes wonderful with the zucchini.

Serves: 4