



ZUCCHINE DI ANGELO

(ANGELO'S ZUCCHINI)

Ingredients:

2 large zucchini

1 lg. bunch basil

2 Roma tomatoes

Olive oil (*Bertolli*)

Coarse salt

Black pepper

Fresh mozzarella,
optional

Slice the zucchini's in about 1/8 inch slices. Slice the Roma's in the same way. Pull small stems from basil leaves, then tear into large pieces. Put into a large bowl, sprinkle with about 1/2 teaspoon of coarse salt, and a small amount of fresh ground black pepper. Drizzle with at least 2 tablespoons of olive oil. Toss everything with a wooden spoon to prevent bruising the zucchini.

Slice the fresh mozzarella into about 1/8 inch slices and set on a plate next to the zucchini bowl. Serve on dishes, or on crisp slices of foccaccia.