

Quick-Fried Zucchini with Toasted Garlic and Lime (Calabacitas al Mojo de Ajo)

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Ingredients:

1 lb. zucchini (about 4 small), cut into 1?
2-in. pieces
1 scant tsp. salt
1 Tbs. unsalted butter
1 Tbs. vegetable oil
5 cloves garlic, thinly sliced
1 Tbs. lime juice
Generous 1/4 tsp. freshly ground pepper
1/2 tsp. dried oregano
2 Tbs. chopped parsley
3 servings

In a colander, toss the cut zucchini with the salt; let stand over a plate or in the sink for half an hour. Rinse and dry the zucchini.



About 15 min. before serving, heat the butter and oil over low heat in a skillet large enough to hold the zucchini in a single layer. Add the garlic and stir until light brown, about 3 min. Do not burn. Scoop the garlic into a fine-mesh sieve set over a small bowl, then scrape the strained butter mixture back into the pan; set the garlic aside. Raise the heat to medium-high.

Add the zucchini to the pan and fry, stirring frequently, for 8 to 10 min. until browned and tender but still a little crunchy. Remove from the heat. Add the lime juice and toasted garlic and toss thoroughly. Sprinkle with pepper, oregano, and parsley, then mix. Taste for salt, and season if necessary. Serve in a warm dish.

Recipe by Rick Bayless
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