

Lauren's Kitchen: Zucchini Agrodolce



It's only late June but there are plenty of local choices for zucchini and summer squash, both of which are equally good in this light, flavorful salad. By August you will be happy to have a collection of recipes on hand for this plentiful crop. This salad from 101 Cookbooks can be given a starring role on a sultry summer evening or placed as a starter for a summer inspired soup or grain dish.

Here's what you'll need:

Ingredients:

- 3 tablespoons white wine vinegar or lemon juice
- 2 tablespoons runny honey
- 2 small garlic cloves, minced or shallots

1/4 teaspoon fine grain sea salt, plus more to taste
3 tablespoons extra-virgin olive oil
1 small red onion, finely sliced, soaked in ice water
1 pound zucchini, julienned
1 cup / 4 ounces toasted walnuts, roughly chopped
2/3 cup / 1 ounce toasted coconut flakes
3 dates, pitted and chopped
to serve: micro greens or chopped herbs

Full cooking instructions [here](#).