

# Tapena

GRAB A FORK



## Anchovies and Marinated Zucchini

Makes 14 – 18 pieces

### Ingredients

- 2 medium Zucchini
- 1 tsp salt
- 1 Tbsp sherry vinegar
- 1 tsp lemon juice
- 5 peppercorns, crushed
- ¼ cup toasted almonds
- Packaged anchovies cut into 1 ½” pieces

### Directions

Cut zucchini into ¼” slices in a sharp diagonal shape. Lay them on a stack of three paper towels and cover them with salt. Press three more paper towels on top of them and place them between 2 plates. Let them rest for 20 minutes, the paper towels will be moist.

Still between the plates, microwave them on high for 5 – 6 minutes, uncover and remove to a non-reactive container.

Whisk vinegar, lemon juice, and peppercorns.

When zucchini has cooled, cover with the marinade and refrigerate for at least 30 minutes.

Before serving, top each slice of Zucchini with an anchovy and an almond and arrange on a platter.