



## Greenmarket Recipe Series

**Natural  
Gourmet  
Institute**

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### **GRILLED SUMMER SQUASH WITH CHIMICHURRI SAUCE**

Recipe by Natural Gourmet Institute

SERVES 6-8

#### **Ingredients:**

2 pound summer squash\* (zucchini or yellow squash), cut into 1-inch chunks  
½ cup extra virgin olive oil  
Pinch of sea salt  
Wooden skewers, soaked in water for 10 minutes

#### **Chimichurri:**

1 cup whole flat leaf parsley\* leaves, finely minced  
1/4 cup red wine vinegar  
6 cloves garlic\*, finely minced  
1/2 small shallot\*, finely minced  
1 tablespoon Dijon mustard  
½ teaspoon sea salt  
¼ teaspoon black pepper  
½ cup extra virgin olive oil

#### **Directions:**

1. In a bowl, cover squash with olive oil and salt; let marinate for 10 minutes.
2. Meanwhile, make the chimichurri: whisk together parsley, vinegar, garlic, shallot, Dijon mustard, sea salt, and black pepper. Continue to whisk while slowly streaming in the olive oil.
3. Heat grill and transfer squash to skewers. When hot, add squash and cook until grill marks form. Turn skewers to cook evenly on all sides.
4. Coat grilled squash with chimichurri and serve.

***\*Ingredients available seasonally at your neighborhood Greenmarket***

For over 40 years GrowNYC's Greenmarket staff, volunteers and farmers have been working together to promote regional agriculture, preserve farmland and ensure a continuing supply of fresh, local produce for all New Yorkers. To learn more about GrowNYC's Greenmarket, gardening, recycling and education programs, visit [www.growNYC.org](http://www.growNYC.org).

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