

Sautéed Shredded Zucchini with Lemon and Thyme

2 pounds zucchini

1½ teaspoons kosher salt

2 tablespoons olive oil

1 teaspoon fresh lemon juice

½ teaspoon finely grated lemon zest

1 teaspoon chopped fresh thyme

Additional kosher salt and freshly ground black pepper to taste

SERVES 6

I was never a big fan of zucchini. I always found it tasteless and watery. But ever since Ruthie was born we have spent our two weeks of summer vacation at the family farm—and there in the backyard is my uncle Steve's vegetable garden, complete with the usual overabundance of zucchini. After years of guiltily tossing these huge zeppelins onto the compost heap, I came up with a way to cook them that concentrated their flavor and produced some crunch.

Zucchini seems watery because it *is* watery. Lose the water and you discover the flavor. A preliminary grating, salting, and squeezing gets rid of the water. A quick trip to the pan creates a little crust. If you own a food processor with a grating disk, this process takes no time at all—and you can prep the whole thing ahead of time and then just cook it at the last minute.

Trim off and discard the ends of the zucchini. Coarsely grate the zucchini using the grating blade of a food processor or the large holes of a box grater. Toss the zucchini with the salt in a large colander. Drain for 15 minutes. Using your hands, gently but firmly squeeze out as much moisture as possible.

Heat the oil in a large skillet over high heat until hot. Add the zucchini and cook, stirring, for 2 minutes. Add the lemon juice, lemon zest, and thyme. Cook for 1 minute longer. Season with additional salt and pepper. Serve hot.