

30 minutes

Serves 4

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Ingredients

- ⅓ cup (80ml) olive oil
- Juice (120ml) and grated peel of 2 lemons
- ¼ punnet (5g) fresh parsley, chopped
- ¼ punnet (5g) fresh mint, chopped
- 1 clove garlic , finely chopped
- 1 punnet (350g) mixed baby marrows and yellow patty pans
- Salt and milled pepper
- ¼ cup (60ml) olive oil

Method

1. Whisk together olive oil, lemon juice and peel, herbs and garlic.
2. Slice marrows and patty pans lengthways, season and toss in olive oil.
3. Grill vegetables on both sides in a griddle pan over high heat.
4. Pour dressing over vegetables before serving.

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