

## Chef from the Hood Recipes



### Chef:

Jill Nussinow  
Author of new book *The Veggie Queen; Vegetables get the Royal Treatment!*

### Recipe:

Grilled Asian Squash Salad

### Ingredients

1 tablespoon olive oil  
1 teaspoon sesame oil  
2 tablespoons rice wine vinegar  
1 tablespoon reduced sodium tamari  
(reduced sodium soy sauce)  
4 summer squash of any kind,  
cut lengthwise into quarters  
1 large onion, cut into rings  
3 tablespoons chopped herbs,  
such as cilantro, Thai basil or parsley  
2-3 cloves garlic, minced  
1 teaspoon grated ginger  
chopped cilantro or other herb, for  
garnish salt and pepper to taste

Combine olive oil, sesame oil, vinegar,  
tamari, half of the garlic and half of the  
ginger in a bowl or zippered bag. Mix in  
squash, onion and herbs. Let marinate at  
least 30 minutes to 1 hour.

Place marinated veggies on a screen on  
your grill over hot coals or gas or inside  
on a grill pan. (Reserve the marinade.)  
Grill veggies for 3-4 minutes on each  
side. Turn carefully and grill for another  
3-4 minutes on the other side. Once the  
squash is grilled, cut it into bite-sized  
pieces. Mix with cooked onion rings,  
reserved marinade and remaining ginger  
and garlic. Add salt and pepper to taste.  
Garnish with chopped cilantro. Serve as  
is, or cool to room temperature.

From Jill Nussinow's new book comes this easy, tasty  
recipe for cooking summer's bounty. She says, "When the  
squash is prolific, you always need another way to serve  
it. Even people who say they don't like squash usually  
find this irresistible." Her recipe serves 4, but I'd double it!  
I guarantee that it'll all get eaten!