



GRILLED ZUCCHINI, PEA & FETA SALAD

THE MINT AND LEMON MAKE THIS DISH SO REFRESHING!

INGREDIENTS

- 400g zucchini, sliced into rounds.
- 1 cup frozen peas
- 200g green beans, top + tailed, then halved
- 4 handfuls of spinach
- Zest of 1 large lemon
- Juice of one lemon
- 1 tbsp olive oil
- 2 tbsp lightly chopped mint
- 100g feta

METHOD

1. Spray non-stick pan with olive oil and heat. Cook zucchini, in batches if need, for 2 minutes each side or until golden and tender. Place in a bowl and cover.
2. Bring a saucepan of water to the boil over high heat. Cook beans for 3 minutes or until bright green and just tender, adding peas for the last 1 minute of cooking. Drain well. Add to zucchini in bowl. Toss to combine.
3. To that bowl, add lemon zest, juice, olive oil, mint and feta, and gently toss to combine. Season with salt and pepper.