

## **Zucchini Salsa Verde**

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**Preparation Time: 25 minutes**

**Grill Time: 20 minutes**

**1 large sweet onion, cut into wedges**  
**2 poblano peppers, cut into 1-inch pieces**  
**2 medium zucchini, cut into 1-inch pieces**  
**4 tomatillos, husks removed and quartered**  
**3 jalapeno peppers, halved and seeded**  
**2 tablespoons canola oil**  
**2 tablespoons lime juice**  
**1 tablespoon hot sauce**  
**1 1/2 teaspoons lime peel, grated**  
**1/4 teaspoon salt**  
**2 teaspoons honey (optional)**

In a large bowl, combine the onion, poblanos, zucchini, tomatillos, jalapenos and canola oil.

Transfer to a grill wok or basket.

Grill the vegetables, covered, over medium heat for 18 to 22 minutes or until slightly charred and tender, stirring occasionally.

Cool slightly. Finely chop the vegetables and transfer to a small bowl.

Stir in the lime juice, hot sauce, lime peel, salt and honey, if desired,

**Yield: 3 cups**

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Per Serving (excluding unknown items): 453 Calories; 30g Fat (54.4% calories from fat); 10g Protein; 46g Carbohydrate; 13g Dietary Fiber; 0mg Cholesterol; 932mg Sodium. Exchanges: 7 1/2 Vegetable; 0 Fruit; 5 1/2 Fat.