



CONCIA (HERB AND GARLIC-MARINATED ZUCCHINI)

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Like Rome's Jewish community, this zucchini dish dates back to ancient times. It employs two techniques deeply favored by Roman Jews – frying in olive oil and marinating. Here, thin planks of zucchini are pan-fried, then steeped in a mix of fresh basil and mint, garlic, and red wine vinegar. The resulting dish is at once sultry and bright, and a wonderful addition to a mezze course. Concia isn't complicated to make, but the frying step is time consuming. Speed things up by using two large frying pans (each holding $\frac{1}{3}$ cup of olive oil) at the same time.

- ▶ **SERVES 4 TO 6**
- ▶ **PREP: 15 MINUTES**
- ▶ **TOTAL: 1 HOUR PLUS RESTING TIME**

$\frac{1}{4}$ cup fresh basil, roughly chopped

$\frac{1}{4}$ cup fresh mint leaves, roughly chopped

3 garlic cloves, finely chopped

$\frac{1}{3}$ cup extra-virgin olive oil, plus more as needed

2 pounds zucchini (4 to 6 medium), ends trimmed and sliced into long, $\frac{1}{4}$ -in thick planks

$\frac{1}{4}$ cup red wine vinegar

1 teaspoon kosher salt

$\frac{1}{2}$ teaspoon freshly ground black pepper

1. Stir together the basil, mint, and garlic in a small bowl; set aside.
2. Add the olive oil to a large frying pan set over medium heat. Working in batches, fry the zucchini planks, turning once, until softened and lightly browned on both sides, about 5 minutes per side. If the pan begins to look dry, add another tablespoon of olive oil as needed. Transfer half of the fried zucchini to a small, non-reactive baking dish (not metal) and sprinkle evenly with half of the herb mixture, half of the vinegar, and half of the salt and pepper.
3. Repeat with remaining zucchini, herbs, vinegar, salt and pepper; let sit at room temperature, basting occasionally with the juices in the baking dish, for at least 30 minutes before serving.