

# ◆ HANDLEY VIOGNIER ◆

## ZUCCHINI WITH PEANUT SAUCE

2 teaspoons vegetable oil  
1 clove garlic, minced  
1 teaspoon very finely chopped fresh ginger  
pinch of red pepper flakes  
2 Tablespoons oyster sauce  
3 Tablespoons rice vinegar (don't substitute  
because rice vinegar is very mild)  
3 Tablespoons chicken broth  
¼ cup smooth peanut butter  
pinch of sugar  
1 pound zucchini (about 5 medium), cut  
into 2" to 3" matchstick strips

Garnishes:  
chopped mint  
chopped peanuts

over please 🍴 🍴

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Heat oil in a large skillet. Add garlic, ginger, and red pepper flakes. Sauté until fragrant and softened, no more than 1 minute. Add oyster sauce, rice vinegar, chicken broth, peanut butter, and sugar. Stir. Add zucchini sticks and sauté, stirring often, just until zucchini are tender-crisp, 3 to 5 minutes. Don't overcook. Garnish with mint and chopped peanuts.

Serve immediately as a hot side dish or at room temperature as a salad or take along.