

Dayton Street Grille's Zucchini Ribbons over Baby Arugula with Olives and Feta

2 tablespoons good quality balsamic vinegar
1 tablespoon Dijon mustard
1/2 teaspoon honey
Big pinch sea salt
4 tablespoons extra-virgin olive oil
1/2 teaspoon lemon zest
Freshly ground black pepper
4 1/2 pounds zucchini
2 cloves garlic, minced
2 teaspoons thyme, minced
1 teaspoon rosemary, minced
1 teaspoon sweet smoked Spanish paprika
Cherry tomatoes (20 large or 40 small)
2 bunches arugula
1/2 cup crumbled feta, (about 3 ounces)
1/2 cup pitted and chopped kalamata olives (about 3 ounces)

Preheat the broiler.

To make the dressing in a small bowl mix the vinegar, mustard, honey, and salt. Whisk in 3 tablespoons olive oil. Season with the zest, salt and pepper. Using a mandoline, slice the zucchini lengthwise into 1/8-inch thick ribbons turning the zucchini and slicing on 4 sides only until the seeds in the center are reached. Discard the centers.

In a small bowl combine the garlic, thyme, rosemary, and paprika with the remaining tablespoon of olive oil. Spread the zucchini slices on a large baking sheet and brush them with the garlic mixture. Broil for 3 minutes until light brown. Coat the cherry tomatoes with the remaining garlic mixture in a bowl. Put them on another baking sheet and broil for 1 to 2 minutes or until some skins pop and the tomatoes get slightly caramelized.

Put the arugula in a serving bowl and top with the zucchini and tomatoes. Drizzle with the dressing. Sprinkle the feta and olives on top and serve.