



## **Zucchini-Caper Dip**

Courtesy LadyFingers Private Chef and Catering Service

6 servings

### **Ingredients:**

2 medium zucchini or 1 ½ large zucchini  
1 garlic clove, minced  
2 tablespoons olive oil  
juice from ¼ lemon  
2 teaspoons capers  
¼ teaspoon dried chili flakes  
Salt, to taste

### **Instructions:**

1. Slice zucchini and place in a steamer. Steam for 3 – 5 minutes or until zucchini has begun to soften. Transfer zucchini to the bowl of a food processor.
2. Add garlic, olive oil, lemon juice, capers and chili flakes and process until the mixture is smooth.
3. Add salt to taste
4. Garnish with capers if desired and serve.