

ZUCCHINI WITH QUICK-PICKLED VEGETABLES IN PEANUT SAUCE
(slightly adapted from [Joanne's blog](#))

2 medium zucchini, cut into ¼-inch coins
black pepper, to taste
salt to taste
olive oil to lightly coat it (if using air-fryer)

For the quick-pickled veggies

5 oz shredded carrots
1 seedless cucumber, thinly sliced
1 tbsp lime juice
1 tbsp soy sauce
1 tbsp rice vinegar

For the peanut sauce

6 tbsp creamy peanut butter
2 tbsp soy sauce
2 tbsp lime juice
½ tsp fresh grated ginger
2 tbsp sesame oil
3 tbsp maple syrup
1 tbsp sweet chili sauce
1 tsp sambal oelek

Pickle the veggies: In a medium bowl, toss together the carrots, cucumber, lime juice, soy sauce, and rice vinegar. Set aside as you prepare the sauce and cook the zucchini.

If using an air-fryer, coat the zucchini with olive oil (you can use a spray can), season lightly with salt and pepper, and air-fry at the highest temperature until done (10 to 12 minutes). Reserve. If using a frying pan, add enough oil for a shallow fry, and cook the zucchini on both sides until golden.

Make the peanut sauce. In a medium bowl, whisk together the peanut butter, soy sauce, lime juice, ginger, sesame oil, maple syrup, sweet chili sauce, and sambal oelek until well combined. Serve everything over rice, with a nice drizzle of the peanut sauce.

