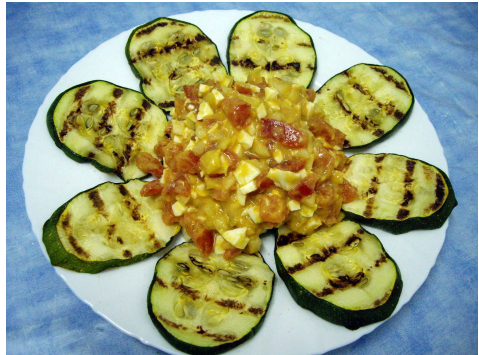


GRILLED COURGETTE WITH SUMMER VINEGAR

Ingredients:

- 1 courgette
- 1 spring onion
- 1 large tomato
- 2 boiled eggs
- 1 teaspoon of mustard
- Olive oil
- Vinegar
- Salt



Preparation:

Heat the grill or put the frying pan on the fire.

While the grill heats, cut the courgette in slices of half a centimetre slightly in diagonal.

Place it on the grill and leave it until it is done, turning it when we see it is ready.

Prepare the vinegar by cutting the tomato in cubes, the boiled eggs and the spring onion, mixing it all together and dressing it with the mustard, oil, vinegar and salt.

Once the courgette is done, take it off the grill and salt it.

Arrange as seen in the photo.