

Yellow Squash and Zucchini Ribbons

Ingredients

- 3 tablespoons olive oil
- 2 tablespoons freshly squeezed lemon juice (about half a lemon)
- ½ teaspoon finely grated fresh lemon zest

- 2 pounds mix of medium zucchini and yellow squash (about 5-6)
- ¼ cup chopped fresh mint
- ¼ cup chopped black olives
- 2 ounces shaved parmesan
- ¼ cup lightly toasted almond slivers
- Sea salt and freshly ground pepper to taste

Preparation

1. In a large bowl, whisk the olive oil, lemon juice, and lemon zest. Season to taste with salt and pepper.
2. Trim the ends of the zucchini and squash. With a vegetable peeler, shave lengthwise into long, wide strips about 1/16 inch thick.
3. Put the ribbons in the large bowl, add the chopped mint and olives, toss gently with vinaigrette to lightly coat.
4. Top with shaved parmesan and toasted almonds. Serve immediately.