

# Summer Squash Salad

*From – simplyrecipes.com*

4 small zucchini (1 lb total)  
1/3 cup loosely packed mint leaves  
3 Tbsp extra virgin olive oil  
1 Tbsp fresh lemon juice  
¼ tsp fine sea salt  
pepper to taste  
¼ cup toasted pine nuts  
Grana Padano, Parmesan or Asagio cheese for shavings  
Fresh mint sprigs for garnish

- If you are starting with raw pine nuts, toast them first. Heat a small skillet on medium high heat. Add the pine nuts. Stir gently as the pine nuts start to brown. When slightly browned, remove from heat and let cool.
- Slice the zucchini into paper-thin slices. Set aside in a bowl.
- Stack the mint leaves, roll them together lengthwise and slice crosswise to make very thin slivers. Add to squash in bowl.
- Combine the oil and lemon juice in a small bowl and whisk together.
- Whisk in the salt and pepper and pour the dressing over the contents of the bowl.
- Add the pine nuts and toss all together, gently, but thoroughly
- Let mixture stand for at least 10 minutes to soften the squash and develop the flavors.
- Transfer salad to serving dish.
- Garnish with shavings of cheese made with a vegetable peeler and a few sprigs of fresh mint.



For more recipes visit us at  
[www.HealthyHarvestFarmCSA.com](http://www.HealthyHarvestFarmCSA.com)