

Zucchini Mint Salad

From – Molly Watson

4 small or 3 medium zucchinis
3 to 4 sprigs of mint, stems removed
1 lemon
2 Tbsp extra virgin olive oil (approx)
salt to taste

- Clean zucchinis and pat them dry.
- Trim and thinly slice (a mandolin is handy here, but a sharp knife and a steady hand work just as well).
- Layer zucchini slices onto a serving platter.
- Stack mint leaves in a layer. Roll the leaves lengthwise into a cigarette shape and cut into thin ribbons. Set aside.
- Use a microplate or zester to zest the lemon over the zucchini.
- Once you have most of the zest off the lemon, cut the lemon in half and squeeze the juice over the zucchini.
- Drizzle zucchini with olive oil and sprinkle with salt to taste.
- Top the entire salad with the mint.



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