



## Zucchini Ribbon Salad

*Serves 6*

### Ingredients:

- 3 green zucchini
- 2 cups small grape or cherry tomatoes, cut in half
- 3 yellow squash
- ¼ cup sherry wine vinegar
- ¼ cup extra virgin olive oil
- Grated zest of 1 lemon
- Fine sea salt and fresh ground black pepper
- ¼ cup good quality grated Parmigiano-Reggiano cheese
- ¼ cup loosely packed fresh mint leaves. (I will try fresh dill leaves next time just for a change)

### Instructions:

Make the dressing: combine the vinegar and olive oil. Add the tomatoes and season with the salt and pepper, and let this marinate while you make the squash ribbons.

Using a sharp vegetable peeler, cut the zucchini into lengthwise ribbons. Peel off several ribbons from one side, then turn the zucchini and peel off more ribbons. Continue turning and peeling until you get to the seed part at the core of the zucchini. You can also do this with a spiralizer or mandoline, although the veggie peeler method went fast. Repeat for the yellow squash

Right before you are ready to serve the salad, place the ribbons in a serving bowl with the tomatoes and dressing, add the cheese and gently toss. Taste and add more salt and pepper--remember that Zucchini is bland and might need more salt than you initially anticipated. Finally, add the mint and toss to coat. Serve immediately.