

Raw Summer Squash Salad



Taste!
York Fresh Food Farms

Grown by us. Prepared by YOU.

INGREDIENTS:

- 2-3 T fresh squeezed lemon juice
- 4 T extra virgin olive oil
- 5 oz. baby arugula leaves (or spinach)
- 1/2 cup crumbled feta cheese
- Zested skin from one whole lemon (or a bit less)
- 3 medium sized yellow or green summer squash, sliced
- 1/2 cup sliced or chopped fresh herbs such as basil, parsley, or mint
- Salt and pepper

INSTRUCTIONS:

- 1 Zest and juice the lemon. Whisk the lemon juice, zest, olive oil together in a measuring cup.
- 2 Layer the sliced squash into a flat dish and pour over about 2/3 of the dressing. Season with salt and fresh ground black pepper. Let squash marinate 15-30 minutes while you prep ingredients.
- 3 Combine arugula/spinach and chopped herbs in a bowl. Add marinated squash slices, toss to combine.
- 4 Serve with crumbled feta sprinkled on top.