

Raw Summer Squash Salad

DIRECTIONS

Harvest: summer squash, chives, basil, lemon

Prep Time: 10 minutes

Servings: 5 servings

Summer squash can be used both raw and cooked. It makes a great replacement for pasta if cut into long ribbons and quickly blanched. If grated and squeezed to remove as much moisture as possible, it can be bound together with bread crumbs and fried like a fritter; or used in baking like zucchini muffins!

Here's a simple recipe for a raw squash salad that could be made with kids in the garden:

Ingredients:

- 3 small-medium summer squash
- 1 tablespoon chopped chives, or half an onion
- 2 tablespoons chopped basil
- Shaved Parmesan, optional
- 1/4 cup toasted pine nuts, optional
- Sea salt and freshly ground black pepper
- Fresh lemon juice
- Olive oil

Instructions:

1. Use a vegetable peeler to peel the squash into thin strips. Place in a large bowl, toss with salt, let sit for a few minutes, then squeeze out water.
2. Toss squash with salt, pepper, lemon juice and olive oil.
3. Top with the chives or onion, basil, pine nuts, and a few shavings of Parmesan, if using.