

## Summer Squash Salad

Contributed by Trish Tremayne, MG  
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3 Tbs. whole almonds, toasted then  
chopped

1 lb. summer squash (a mix of green  
and yellow)

3 Tbs. extra-virgin olive oil

2 Tbs. fresh lemon juice

1 tsp. lemon zest

1 garlic clove, minced

Sea salt and freshly ground Black pepper

Pecorino Cheese



1. In a large bowl, whisk together extra-virgin olive oil, fresh lemon juice, minced garlic, and lemon zest. Season with sea salt and pepper to taste.
2. Trim the ends off summer squash. Using a mandoline, thinly slice the squash lengthwise into strips and transfer to bowl with dressing. Toss lightly.
3. Shave a little Pecorino cheese over the squash and toss.
4. Garnish with the crushed almonds.

Serves 4 to 6