

## ***“Farm Fresh Recipes”***



***SMB Colorado Master Gardeners<sup>SM</sup> and The Norwood Farm and Craft Market***

### ***[seldom seen]Summer Squash Salad***

*Thinly sliced summer squash marinated in olive oil and lemon- any kind of summer squash/ zucchini will do!  
Adapted from simplyrecipes.com*

1 lb summer squash; can be an assortment of zucchini, yellow squash, or pattypan!  
3 Tbsp extra-virgin olive oil  
1 Tbsp fresh lemon juice  
¼ tsp sea salt, or to taste  
¼ c toasted sunflower seeds  
1/4 cup loosely packed fresh mint leaves  
Pepper to taste  
Asiago or other good parmesan –style cheese for garnish.

Peel the squash (if desired), and slice thinly; a cheese slicer works quite well for this.

Toast the pine nuts or sunflower seeds in a dry pan for 1-2 minutes on med-high heat, until they start to brown.

Whisk the lemon juice, olive oil, and salt in a bowl; shred the mint into very thin ribbons and add to the bowl as well. Add the sliced squash, and toss to coat. Allow to stand for at least 10 minutes.

When serving, garnish with the sunflower seeds and shavings of the cheese.

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