

Zucchini Carpaccio with Feta & Pine Nuts ... *So Simple, So Good!*

Ingredients:

2 medium Zucchini or Yellow Summer Squash; ends trimmed & sliced into paper thin rounds

1 tsp. finely grated Lemon Zest

4 tsp. *high quality* Extra Virgin Olive Oil

¼ cup crumbled Feta Cheese

3 tbsp fresh Mint or Chervil,* coarsely chopped

2 tbsp. Pine Nuts

Kosher Salt, freshly ground Black Pepper

Directions:

Combine zucchini rounds and lemon zest in a medium size bowl and toss to coat zucchini. Arrange on a platter, slightly overlapping the slices. Drizzle with the olive oil. Add salt and pepper, to taste. Sprinkle remaining ingredients over the top and serve.

Serves 4

A delicious vegetarian version of Carpaccio!!

**Chervil is an aromatic herb in the carrot family used in cheese dishes, eggs, soups and salads*