

Summer Squash Salad

PARADE AUGUST 2001

YieldMakes 4 servings

Ingredients

- 2 small zucchini, trimmed
- 2 small yellow squash, trimmed
- 1/4 cup fresh lemon juice
- 2 tablespoons extra-virgin olive oil
- Salt and pepper, to taste
- 4 ounces shaved Parmesan cheese
- 1 large bunch of arugula, trimmed, washed and patted dry
- 1 large ripe tomato, cored
- 2 tablespoons chopped parsley

Preparation

1. Cut the squash into thin slices diagonally; place in a bowl.
2. Whisk together the lemon juice, oil, salt and pepper; toss with the squash. Let rest for 15 minutes. Add the cheese.
3. Place the arugula in a bowl. Slice the tomato into thin wedges; scatter over the arugula.
4. Just before serving, spoon the squash and dressing over the arugula. Sprinkle with parsley and season with salt and pepper. Serve immediately, tossing at the table.