

Zucchini Marinata

Servings: 4

INGREDIENTS

1 lb zucchini, washed, sliced paper thin (or comparable squash such as crookneck or pattypan)
1 large lemon, juice of, more to taste
1-2 garlic cloves, crushed
2 tablespoon extra virgin olive oil
salt
fresh ground black pepper
2 -3 tablespoons fresh basil, chopped

DIRECTIONS

Toss the thinly sliced zucchini with the lemon juice, garlic, olive oil; salt and pepper to taste.
Remember to use a non-reactive bowl for marinating.
Cover bowl and refrigerate 4-8 hours, stirring occasionally.
Once you are ready to serve the salad, stir in the fresh basil.