

Marinated Zucchini Salad



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Raw zucchini can be a dull ingredient, but when it's very thinly sliced it marinates beautifully, especially in lemon juice. I like to use a mixture of green and yellow squash here. Assemble this dish at least four hours before you wish to serve it, so that the squash has time to soften and soak up the lemony marinade.

Ingredients

1 lb. medium or small zucchini

Salt

3 tablespoons freshly squeezed lemon juice

1 garlic

3 tablespoons extra virgin olive oil

2 tablespoons finely chopped parsley, mint, chives, dill or a combination

Method

1. Slice the squash as thinly as you can. Sprinkle with salt, preferably kosher salt, and let sit for 15 to 30 minutes. Rinse and drain on paper towels.

2. Mix together the lemon juice, garlic and olive oil. Toss with the zucchini. Season with salt and pepper. Cover and refrigerate for four to six hours.

3. Remove from the refrigerator, and remove the garlic clove. Add the fresh herbs, and toss together. Taste, adjust seasoning and serve.

Notes

Tip

Advance preparation: This dish will keep for a day or two, but it is best served just after the herbs are added. The lemony zucchini will lose its flavor over time.

Prep

- Prep: 40 Minutes
- Refrigerate: 6 Hours

Source: New York Times (4 servings)