

Shaved Summer Squash Salad

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BON APPÉTIT JUNE 2011

YieldMakes 4 servings

Ingredients

3 tablespoons whole almonds

1 pound summer squash (a mix of green and yellow)

2 1/2 tablespoons extra-virgin olive oil

2 tablespoons fresh lemon juice

1 minced garlic clove

Kosher salt and freshly ground black pepper

Baby arugula

Preparation

Roast almonds and coarsely crush. Meanwhile, trim the ends off summer squash. Using a vegetable peeler, thinly slice the squash lengthwise into strips and transfer to a large bowl.

In a small bowl, whisk together extra-virgin olive oil, fresh lemon juice, minced garlic clove, and kosher salt to taste. Pour dressing over squash. Let stand for a few minutes, then add a few handfuls of baby arugula. Shave a little Pecorino over the squash and toss. Season with kosher salt and freshly ground black pepper. Garnish with the crushed almonds.