



Patty Pan Squash Carpaccio

Ingredients:

1 ½ lbs. patty pan squash
½ Cup shaved parmesan
Chopped fresh basil and/or parsley
¾ Cup arugula, optional
Juice of 1 fresh lemon juice, plus zest
1 small garlic clove, grated
1 teaspoon Dijon mustard
¼ teaspoon sea salt, more to taste
Freshly ground black pepper to taste
½ teaspoon honey or maple syrup, optional
⅓ cup extra-virgin olive oil

Instructions:

1. Slice the tops off of the patty pan squash with a knife, set aside. Thinly slice remaining squash with a mandolin if possible, slices should be thin.
2. Add sliced squash, plus the tops of the patty pan squash into a bowl and add fresh herbs, lemon zest, shaved parmesan, arugula, use as much as you want, to taste.
3. Whisk together the juice of the lemon, olive oil, dijon mustard, grated garlic, salt, pepper, and desired sweetener to make a dressing. Pour over the other ingredients and toss very gently.

Serves 5

Serving Suggestions: This dish is best served as part of a charcuterie board, antipasto salad, or appetizer platter.