

Zucchini and Feta

FLAVOR PROFILE: EUROPEAN/MEDITERRANEAN

SERVES 4–6

This salad is an easy way to use the first of the season's zucchini and can be served through summer into fall as well. Be sure to squeeze the grated zucchini very dry so that the salad will not be watery.

What you need:

- 2 POUNDS (LB) ZUCCHINI
 - ¼ LB FETA CHEESE
 - 2 GREEN ONIONS, THINLY SLICED, INCLUDING WHITE PART AND ABOUT 1/3 OF GREEN PART
 - ¼ CUP CHOPPED FRESH MINT
 - 2 TABLESPOONS (TBSP) MINCED FRESH CHIVES
 - ¼ CUP EXTRA VIRGIN OLIVE OIL
 - 1 TBSP FRESH LEMON JUICE
 - KOSHER OR SEA SALT
 - FRESHLY GROUND PEPPER
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What to do:

1. Using the large holes of a grater, grate the zucchini.
2. With your hand, or in a cloth, squeeze the gratings very dry.
3. In a bowl, toss together the zucchini, cheese, onions, mint, chives, olive oil, and lemon juice.
4. Season with salt and pepper.

SUGGESTION: Add a cup of cooked couscous or bulgur wheat to make a whole grain salad. Halved cherry tomatoes could also be added.