



SHAVED ZUCCHINI & FRESH APRICOT SALAD with BASIL & GOAT CHEESE

This salad is a perfect light lunch, but it also works well with grilled salmon or chicken for a heartier lunch or light supper.

serves 2

INGREDIENTS

- 1 large lemon
- 6 small, fresh apricots
- 2 tablespoons extra virgin olive oil, divided
- 1 large or two small zucchini squash
- 1/2 cup loosely packed basil leaves, plus small leaves and flowers for garnish
- kosher salt and freshly ground black pepper
- 1/3 cup fresh goat cheese
- micro-greens for garnish (optional)

INSTRUCTIONS

1. Zest lemon into a small bowl. Cut lemon in half and reserve.
2. Cut apricots into halves or quarters over the bowl to catch any juices, discarding pits. Squeeze a bit of lemon juice over apricots, drizzle with 1 tablespoon olive oil, and toss very gently to coat.

3. Top and tail your zucchini. Shave into thin, lengthwise slices with a vegetable peeler or mandolin, stopping if you've reached a seedy center. Give it a quarter turn and repeat shaving until you reach seeds, repeating on all four sides until all that's left is a core. Discard core and place shaved zucchini in a large bowl.
4. Squeeze the rest of lemon half over zucchini, drizzle with remaining tablespoon of olive oil, and sprinkle with 1/4 teaspoon kosher salt and a few big grinds of black pepper. Tear basil leaves into large pieces over the zucchini ribbons. Using your hands, toss gently to coat each ribbon with the dressing.
5. Pour apricots and all of the liquid from small bowl over zucchini, tossing very gently with your hands to combine. Test for seasoning, adding more salt and pepper if needed. Loosely mound handfuls of zucchini ribbons onto a platter and scatter apricots into the open spaces. Spoon or pinch bits of goat cheese across the platter, then drizzle all remaining juices from bowl over salad.
6. Garnish with small basil leaves, flowers, and micro greens.