

CARPACCIO OF ZUCCHINI

COOKEE'S TOOL KIT

Mandolin
paring knife
Cutting board
Spoon
Serving platter –
square or circular



Chefsville
kids



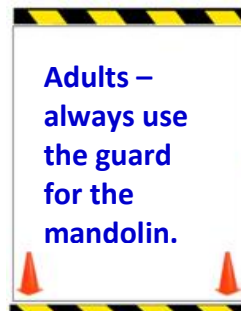
Ingredients

2 zucchini (about 1 1/2 pounds total), sliced into paper-thin rounds or lengthwise
Kosher salt and freshly ground black pepper
2 Tablespoons Extra-virgin olive oil
1/2 lemon, juiced and the zest
3 spring onions, white and light green parts only, sliced paper-thin into rings, cleaned
1/4 cup chopped fresh herbs, such as chervil, dill, basil, chives, and chive blossoms
1 cup ricotta cheese
Fresh mint leaves, for garnish, optional

Directions

1. Shingle the zucchini slices in a single overlapping layer on a platter.
2. Dust with salt and pepper, then drizzle with a 3-count of olive oil and the lemon juice.
3. Put that into the refrigerator for about 15 minutes to give the flavors a chance to get into the zucchini.
4. Now scatter the leeks over. Sprinkle with the herbs. Garnish with the ricotta cheese and mint leaves, if using; serve.

Officer Andy's Safety Corner



Prep time: 10 minutes

Remember our Friends at the Grapevine Public Library

www.Chefsville.org