



ZUCCHINI MINT SALAD

Makes 4 Salads

INGREDIENTS:

Dressing:

- 1/4 cup fresh lemon juice
- 1/4 cup olive oil
- 1 tsp salt
- 1/2 tsp black pepper
- 1 tbsp Dijon Mustard
- 1/2 tsp of chopped fresh thyme
- 1/2 tsp of chopped fresh basil

Salad:

- 4 medium-small zucchinis (2 green and 2 yellow), julienned in long strips
- 4 round tablespoons of Cosmic Wheel Creamery garlic Quark cheese
- Fresh herbs such as thyme, basil and savory
- 4-6 squash blossoms (optional) cut in half with center pollen removed



PHOTOGRAPHY BY ELIESA JOHNSON
STYLING BY IGLIKA PETROVA

DIRECTIONS:

1. Place all the dressing ingredients in a jar with a lid and shake until thick and creamy. Set aside.
2. In a medium bowl toss the zucchinis with 1/2 of the dressing. Taste and add more dressing and seasoning to your liking.
3. Divide the zucchinis among 4 shallow bowls and top with a tablespoon of the Quark cheese, the fresh herbs and 2-3 squash blossom halves.