

## SUMMER SQUASH CARPACCIO

- 1 large zucchini, very thinly sliced
- 2 small yellow squash, very thinly sliced
- ¼ cup Your choice Vinaigrette
- ¼ -½ cup chopped fresh herbs
- 2 oz. crumbled plain goat cheese
- Salt and pepper to taste



Slice the zucchini and squash very thin using a mandoline slicer or a very sharp chef's knife. Put in a bowl and drizzle with vinaigrette and toss to lightly coat; let sit for 15-20 minutes. Arrange the squash and zucchini slices on a platter, sprinkle with salt and pepper to taste, scatter the herbs and crumbled goat cheese on top.

*Recipe courtesy of Karly Kimbel Vardaman, [www.KitchenPsycho.com](http://www.KitchenPsycho.com)*