



Culinary Artistry

SUNSHINE

TAVERN

Summer squash salad with mint and ricotta salata

By Chef Jenn Louis

INGREDIENTS:

2 medium-sized squash, thinly sliced on a mandoline

2 to 3 tablespoons fresh lemon juice

2 tablespoons extra virgin olive oil

3 tablespoons chopped fresh mint

¼ teaspoon chili flakes

1 tablespoon shallot, thinly sliced

Maldon sea salt

Ricotta salata

METHOD

Add the squash slices to a large bowl. Add the lemon juice, olive oil, mint, chili flakes and shallot and toss to blend. Mound the salad onto plates, sprinkle the sea salt over the salad and garnish with shaved ricotta salata.