

# Chef Shane Kelly

*"Just keep it real, honey!"*

## **Summer Squash & Zucchini Salad**

Yield: Serves 4-6

You might say by the end of July in the South we are covered up in squash, zucchini, green bell peppers and tomatoes and this salad has it all! It's a great salad for breakfast, lunch, dinner or a picnic because it's so fresh and light during the hottest part of summer...so maybe forget about the picnic for now unless you live in Minnesota. By the way I use a "food mandoline" to get these thin slices or a very sharp knife will do. This is a staple at my house and I hope it will be for yours too!

### **Ingredients:**

- 1 large tomato, cut into 1" chunks
- 1 medium zucchini, cut in half and sliced into very thin half moons
- 1 medium yellow squash, cut in half and sliced into very thin half moons
- 1 green bell pepper, cut into quarters, seeded and sliced thin
- ½ medium Vidalia onion, cut in half to the root end, sliced thin
- ½ cup mixed, chopped herbs such as, basil, chives and flat leaf parsley
- 1 lemon, juiced
- ¼ cup extra-virgin olive oil
- ½ teaspoon sea salt and more to taste
- ¼ teaspoon ground pepper

### **Procedure:**

1. Put the tomato, zucchini, squash, bell pepper, onion and herbs in a mixing bowl. Add in the lemon juice, olive oil, salt and pepper and mix together well. Cover and chill until ready to serve. Check to see if it needs to be seasoned some more before serving.

### **Notes:**

You can buy food mandolins just about anywhere these days...just watch your fingers!