



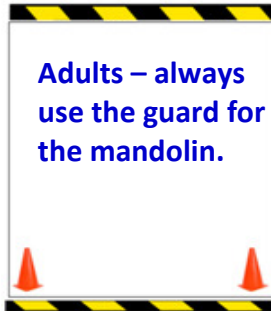
CARPACCIO OF RAW ZUCCHINI

Color Me

- 1-Purple
- 2-Green
- 3-Blue
- 4-Orange
- 5-Brown
- 6-Red
- 7-Light Green



Officer Andy's Safety Corner



Ingredients

- 2 zucchini (about 1 1/2 pounds total), sliced into paper-thin rounds
- Kosher salt and freshly ground black pepper
- Extra-virgin olive oil
- 1/2 lemon, juiced
- 1 young leek, white and light green parts only, sliced paper-thin into rings, cleaned
- 1/4 cup chopped fresh herbs, such as chervil, dill, 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 10 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.

Prep time: 10 minutes

