

# SUMMER SQUASH SALAD



## SERVING SIZE

2



## INGREDIENTS

### ITEM

Small Yellow Summer Squash, thinly sliced into rounds  
Small Fennel Bulb, halved, cored, and thinly sliced lengthwise  
Fresh Dill, chopped  
Extra-Virgin Olive Oil, for dressing

### QUANTITY

1 Lb.  
1  
2 Tbsp.  
2 Tbsp.

### ITEM

Fresh Lemon Juice  
Kosher Salt and Freshly Ground Black Pepper  
Fresh Goat Cheese, crumbled

### QUANTITY

2 Tsp.  
To Taste  
3 Oz.



## PREPARATION

- In a large bowl, combine squash, fennel, dill, olive oil, and lemon juice. Gently toss to coat.
- Season with kosher salt and black pepper to taste. Sprinkle crumbled goat cheese on top.
- Serve immediately as a light, refreshing side. Enjoy!