

Zucchini Carpaccio

Ingredients:

5 medium zucchini, trimmed

Kosher salt

Freshly ground black pepper

3 green onions, thinly sliced

3 Tablespoons fresh lemon juice

3 Tablespoons extra-virgin olive oil

1 cup fresh ricotta (see recipe)

2 Tablespoons fresh chopped basil

Instructions:

Thinly slice the zucchini into paper-thin rounds using a mandolin, V-slicer, or truffle shaver. Arrange rounds, slightly overlapping, on large platter.

Sprinkle lightly with Kosher salt and black pepper, then green onions. Whisk lemon juice and olive oil in a small bowl. Drizzle dressing over zucchini. Drop small spoonfuls of fresh ricotta cheese all over zucchini. Sprinkle with basil and serve.

Serves 8-10