



# SIMPLE, FRESH FARM BOX MEALS

APR 10, 2023

*Simple recipes so we can eat well & support local agriculture*

## Chilled Zucchini & Radish Salad

### YOU'LL NEED

- ½ - 1 C zucchini
- ¼ - ½ C radish
- ¼ C celery - sliced
- ¼ C or less green onion - chopped
- 1 tbs chopped chives
- Squeeze of lemon juice - Optional
- 1 tbs butter OR butter substitution
- ½ C Mayonnaise OR Greek yogurt/ricotta cheese
- 1 tbs Dijon mustard
- Salt & pepper to taste
- extra herbs of your choice & season to your hearts desire

### ALL YOU HAVE TO DO

- Peel the zucchini and then slice in half lengthwise. Use a spoon to scrape out the seeds of the zucchini. Chop zucchini in half inch slices. Repeat this step with radishes.
- Place zucchini and radish in colander and sprinkle with salt to draw out moisture. Leave 5-10 minutes, rinse and pat dry.
- Quickly sauté the veggies in a pan with butter over medium heat. Season with salt and pepper to taste.
- Cook until slightly softened. Remove from heat and set aside to cool.
- Once the veggies are cooled, mix with your remaining ingredients and season well to your liking adjusting the flavor to your liking.
- Chill in the refrigerator for at least 30 minutes or overnight.
- Serve cold & enjoy!

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