

Tried and True Recipes from Untiedt's Roadside Stands

Over 25 locations. Most locations open 7 days a week, 10 a.m. to 6:30 p.m. Mid-June to Labor Day

Zucchini Carpaccio

- 4 medium - Zucchini sliced paper thin
- 4 tbsp - Extra-virgin olive oil
- 1 ½ tbsp - Fresh lemon juice
- ½ cup - Grated parmigiano-reggiano cheese
- ¼ cup - Basil leaves
- ½ tsp - Salt
- *Prosciutto optional

No Cooking Required!

Serves 4 to 6

Prep Time: 15 minutes

Directions:

Slice zucchini crosswise as thin as possible with slicer or lengthwise with a vegetable peeler; spread slices out evenly on a large platter, covering platter completely. Drizzle zucchini evenly with oil and lemon juice (add optional prosciutto at this time), then sprinkle evenly with ½ tsp salt and cheese. Using scissors, snip thin shreds of basil leaves over the salad.



Untiedt's Vegetable Farm, Inc.

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