**Summer Squash and Feta Salad**

* 2 tablespoons lemon juice
* Zest from one lemon
* ½ cup minced fresh parsley
* ½ teaspoon salt and pepper
* 4 tablespoons olive oil

In a medium-sized bowl, whisk together all ingredients except olive oil. Once combined, Whisk in olive oil.

* 4 cups thinly sliced summer squash.
* ½ cup crumbled feta cheese

Cut your summer squash extremely thin. Using a vegetable peeler to make ribbons and then cutting them works well.

Coat the squash with the dressing and then top each serving with some feta cheese. Serves 8

*Margie Mansure, Extension Agent/Culinarian/Registered Dietitian, margie\_mansure@ncsu.edu*