



Grilled Summer Squash & Leek Salad with Herbs

Ingredients:

1 lb. small yellow summer squash or zucchini, cut into 2 inch chucks

1-2 leeks, halved and thinly sliced

3 tbsp chopped fresh tender herbs

Suggestions: dill, basil, parsley, and/or mint

2 tbsp extra-virgin olive oil, for dressing

2 tsp fresh lemon juice

salt and freshly ground pepper

3 ounces fresh goat cheese, or feta, crumbled (optional)

Instructions:

1. In a large bowl, combine squash, leeks, and olive oil. Mix to cover vegetables with oil. Season with salt and pepper to taste.

2. Grill or saute squash and leeks for 1-2 minutes per side. Remove from heat.

3. Add lemon juice, herbs, and cheese. Gently toss and serve while warm or refrigerate for 1 hour to serve cold.