



Recipe Developed by Ellen Adams
for Cooking With Heroes
at EquiCenter, INC.

Summer Squash Salad with Feta, Fennel, & Dill

Ingredients:

1 lb. small yellow summer squash, thinly sliced (2-3 medium side)

1 small fennel bulb, halved and thinly sliced

2 Tbsp chopped fresh dill (or other desired herbs, such as basil or parsley)

2 Tbsp extra-virgin Olive Oil, for dressing

2 tsp fresh lemon juice

salt and freshly ground pepper to taste

3 ounces feta, or fresh goat cheese, crumbled

Directions:

In a large bowl, combine squash, fennel, dill, olive oil and lemon juice and toss to combine. Season with salt and pepper. Add cheese, gently toss, and serve right away at room temperature or refrigerate for 2 hours and serve chilled.