

Summer Ribbon Salad

Serves 4 - 6

2 Tablespoons lemon juice

1/2 teaspoon Dijon mustard

1/2 teaspoon sea salt

1/4 cup olive oil

¼ cup pine nuts

2 pounds small yellow squash

2 ounces arugula

½ cup basil cut into thin ribbons

Directions:

1. Combine lemon juice, mustard, salt and olive oil in a container with tight fitting lid. Shake vigorously.
2. In a skillet over medium low heat toast pine nuts until lightly browned.
3. Using a vegetable peeler cut the squash into long thin ribbons.
4. Combine yellow squash, arugula, basil, pine nuts and vinaigrette in a large bowl. Toss well and serve.

Recipe courtesy of Chef Christina Dimacali of Clean Your Plate Philadelphia