



Zucchini Carpaccio



SHOPPING LIST

- 2 medium zucchini's
- 2 cloves garlic thinly sliced
- 2-3 Tbsp olive oil
- 1/2 lemon juiced
- 2 Tbsp pinenuts
- 1 tsp red peppers
- 1 Tbsp balsamic glaze

INSTRUCTIONS

- Slice zucchini on a mandolin and place in a colander for 30 minutes, occasionally tossing.
- Dry with paper towel Squeeze lemon juice on zucchini and let
- marinate for at least an hour.
- Drizzle olive oil, add pinenuts, red pepper, and balsamic glaze