

Green and Yellow Squash with olive oil and lemon juice

Serves: 6

1 large green and yellow squash each
2 lemons juiced
Bunch of mint
Kosher salt

1. Slice with a mandolin or thinly slice (not paper-thin like with the mandolin) each squash
2. Set in a non metal bowl and fold in lemon juice, mint and salt to taste
3. Toss well to coat squash
4. Set in refrigerator to develop flavor for at least half an hour but no longer than two hours
5. Toss once or twice while in refrigerator
6. Set in platter and serve cold