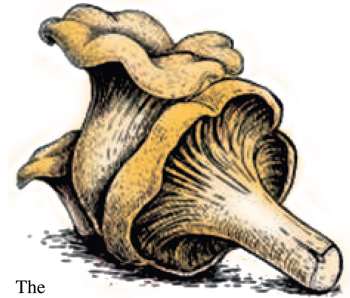


# Insalata Di Zuchchine

*Zucchini and arugula with mixed herbs*



The  
Carriage House  
Cooking School

## Notes

2 medium	zucchini
2 tablespoons	extra virgin olive oil
1 teaspoon	salt
1 teaspoon	black pepper
2 cups	arugula
2 cups	mixed herbs (mint, basil, rosemary)
2 tablespoon	lemon juice
1/4 cup	grated parmesan
1/2 cup	ricotta cheese

1. Over a large platter slice the zucchini into thin coins, allow them to fall randomly, eventually covering the platter. Over the top of the zucchini drizzle the extra virgin olive oil and season with salt and pepper.
2. Chop the arugula and herbs and spread them over the top of the zucchini. Drizzle with the fresh lemon juice and parmesan cheese. Dollop the ricotta around the platter. Season with a pinch of salt and pepper if you wish.