

## **QUICK-MARINATED YELLOW SQUASH SALAD**

*(Everyday Food Magazine)*

3 Tbsp. fresh lemon juice

3 Tbsp. olive oil (or mix with canola oil if your olive oil is very strong)

coarse salt and ground pepper

2 medium yellow squash (8 ounces each), halved lengthwise and thinly sliced crosswise

1 shallot, thinly sliced crosswise (or use green onion or finely chopped red onion)

1 to 2 teaspoons fresh thyme leaves

In a medium bowl, whisk together lemon juice and oil. Season with salt and pepper. Add squash, shallot, and thyme. Toss to combine. Let stand 5 minutes before serving.

Serves 4.

Note: Try this again with zucchini instead.

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