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ZUCCHINI RIBBON SALAD

Salade de rubans de courgette au citron et basilic

Source: The Gilded Table – June Edition

Prep Time: 15 min | Cook Time: N/A | Yield: 4-6 servings

Recipe Description

Elegant yet effortless, this zucchini ribbon salad is a perfect showcase of summer's freshest flavors. Paper-thin ribbons of zucchini, bright lemon, nutty Parmesan, and toasted pine nuts come together in a light, refreshing dish that pairs beautifully with a crisp white wine or a chilled summer spritz. Part of The Gilded Table: June Edition.

Ingredients

- 3-4 medium zucchini, ends trimmed
- 1/4 cup extra-virgin olive oil
- 2-3 tbsp fresh lemon juice (about 1 lemon)
- 1 tsp lemon zest
- 1/4 cup freshly grated Parmesan cheese (or more, to taste)
- 2-3 tbsp toasted pine nuts
- Fresh basil leaves, torn or chiffonade
- Sea salt and freshly cracked black pepper, to taste
- Lemon wedges, for garnish (optional)

Directions

1. Using a vegetable peeler or mandolin, shave the zucchini lengthwise into thin ribbons. Place in a large bowl.
2. In a small bowl, whisk together the olive oil, lemon juice, lemon zest, salt, and pepper until well combined.
3. Drizzle the dressing over the zucchini ribbons and toss gently to coat.
4. Arrange the zucchini on a serving platter, then top with freshly grated Parmesan, toasted pine nuts, and torn basil leaves.
5. Garnish with lemon wedges, if desired, and serve immediately.

Notes

- For a bit of added texture, consider adding a few thinly sliced radishes or shaved fennel.
- This salad pairs beautifully with chilled seafood dishes or a crisp glass of Pinot Grigio.
- Serve immediately for the best texture, as zucchini ribbons can become watery if left to sit too long.