

Zucchini & Pear Carpaccio

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INGREDIENTS

2 green zucchinis, thinly sliced
1 ripe pear, I like Bartlett
2 Tbsp olive oil
½ Tbsp fresh lemon juice
1 tsp finely grated lemon zest
Pinch of sea salt & pepper
1 heaping cup mixed greens
¼ cup shaved parmesan
2 tsp capers



Directions:

1. Whisk the oil, lemon zest and juice in a bowl and season with a pinch of salt.
2. Using a mandoline or peeler, thinly slice zucchini lengthwise (or at an angle) and arrange on two salad plates.
3. Cut pear in half and remove the seeds. Slice thinly and place half the pear slices overlapping the zucchini slices on each plate.
4. Place half of the greens in the center of each plate and sprinkle with parmesan and capers.
5. Drizzle with dressing and season with freshly ground black pepper. Serves 2.

Alternate: To serve as an appetizer, replace pear slices with thin slices of smoked salmon.