



Garden Radishes with Summer Squash Salad

Twirls and turns of thinly sliced garden squash with zingy radish rounds

- 1 (8 ounce) fresh green zucchini, trimmed
- 1 (8 ounce) fresh yellow squash, trimmed
- 1 large rainbow radish, sliced into thin rounds
- 1-1/2 teaspoons salt, divided
- 2 ounces shelled beans or green edamame beans
- 2 Tablespoons olive oil
- 1/2 Tablespoon fresh lemon juice
- 1/8 teaspoon ground black pepper
- 1 ounce goat cheese, crumbled
- 1 firm pear, cored; cut into 1/2 inch thick slices

1. Use a mandoline or vegetable peeler to slice the zucchini and yellow squash lengthwise into long thin strips. Slice the radish into thin rounds. Place sliced vegetables in medium sized bowl; sprinkle evenly with 1 teaspoon of salt; toss to coat. Cover; chill in the refrigerator for 30 to 60 minutes.
2. Meanwhile, bring a small pot of salted water to boil; add shelled beans. Boil for 2 to 3 minutes. Drain beans; transfer to ice water; set aside to cool.

3. Drain salted juices from chilled vegetables; rinse well with clean water; pat dry with paper towels. Place in salad bowl with drained beans.
4. Toss vegetables with oil, lemon juice, ground black pepper and remaining salt. Arrange on a platter; sprinkle with goat cheese and garnish with thin slices of pear. Yield: serves 4

Cook's Note: I used edamame beans, which contain high amounts of several vitamins and minerals as well as fiber. They are mild, have a buttery flavor, and a vivid green color.

Recipe Inspired by: Gesine Bullock-Prado, *My Vermont Table*, Countryman Press, 2023. Recipe: *Squash Ribbon Salad with Radishes and Windsor Beans*.

About the Recipe: With popular summer green and yellow squash cut into thin strips and colorful radish rounds, this lightly lemon dressed salad is so attractive. Bright green beans add protein along with some goat cheese crumbles. The salad is filled with veggie twists and turns, creating a stunning elegant salad.