



SUMMER VEGETABLE CARPACCIO

Prep Time: 10 minutes

- 1 zucchini, thinly sliced
- 1 yellow squash, thinly sliced
- 2 tablespoons crumbled goat cheese
- 2 shishito peppers, thinly sliced
- 2 tablespoons pumpkin seeds
- 1 teaspoon cumin
- 1 teaspoon salt
- 1 lime, zest and juice
- splash of oil

Dressing:

- 2 tablespoons olive oil
- 2 teaspoons white balsamic vinegar
- Dash of chile flakes (optional)

In a small skillet combine the pumpkin seeds, cumin, salt, lime zest and oil. Cook on medium heat until lightly brown. Remove from heat and set aside.

Whisk together olive oil, vinegar and chile flakes. Set aside

Assemble the carpaccio by alternating the zucchini and summer squash in one layer. Top with goat chesse, peppers and pumpkin seeds. Drizzled with dressing and season with salt.