

# Marinated Summer Squash with Pico de Gallo

## Squash:

- 2 large yellow squash, ends trimmed
- 1/2 red onion, sliced in thin julienne
- 1 red bell pepper, sliced in thin julienne
- 1/2 tsp dried oregano
- Unrefined sea salt to taste
- 1 tsp extra virgin olive oil

## Directions:

Using a mandolin with the blade set for shredding, cut the squash into thin strips. Add the onion, bell pepper, and oregano. Add a small amount of salt and olive oil. Gently toss the mixture to distribute the ingredients (take care not to break the strands of squash).

## Pico de Gallo:

- 2 large, ripe tomatoes, diced
- 1 small white onion, diced fine



- 2 jalapeño peppers, seeded  
and diced, then minced
- 1 Tbsp fresh cilantro, roughly chopped
- Juice of 1 lime
- Unrefined sea salt to taste
- Extra virgin olive oil

**Directions:**

Combine all ingredients in a mixing bowl. Add a small amount of oil and season lightly with salt. Toss the mixture to combine well.

**Presentation:**

Using your hand, pick up a good amount of the squash mixture and twirl it on the plate to create a mounded base for the Pico de Gallo.

Top the squash with the Pico de Gallo and garnish with fresh oregano, cilantro, or a lime wedge.