



Summer Zucchini and Shrimp Salad

This lively summer salad can also be made with one cup of cooked, shredded chicken meat instead of shrimp. Serves 4 as a starter or 2 as a main course

Lemon Basil Dressing

Zest from 1/2 lemon, finely minced
2 tbsp fresh lemon juice
1/2 tsp kosher salt
1/4 tsp freshly ground black pepper
1/2 cup extra virgin olive oil
6 large basil leaves

Salad

1 cup ripe cherry tomatoes, halved
1 medium zucchini, coarsely grated
1/2 lb. fresh cooked bay shrimp, rinsed and drained well
1 small head butter lettuce, leaves washed, spun dry and torn

Add the lemon zest and juice, salt and pepper to a large salad bowl. Whisk, then pour in the olive oil in a slow stream, whisking, until the dressing is emulsified. Taste and correct seasoning. Stack the basil leaves, roll the stack up tightly, and cut across the roll into very thin ribbons to make a *chiffonade*. Add the basil to the dressing.

Remove 2 tbsp. of the dressing to another bowl and reserve. Add the grated zucchini and tomatoes to the dressing in the salad bowl; toss gently. Add the bay shrimp; toss gently again. Add the lettuce to the reserved dressing and toss. Plate the lettuce, then spoon the zucchini, tomato and shrimp mixture onto the center of each plate of lettuce and serve immediately.