

ZUCCHINI CARPACCIO
(from the Bewitching Kitchen)

2 medium zucchini, cut very thin lengthwise
juice of ½ lemon
3 tablespoons extra-virgin olive oil
roasted peanuts
Herbes de Provence
drizzle of agave nectar

Sprinkle the ribbons of zucchini with salt, place in a colander for 20 to 30 minutes, then drain and dry on paper towels. Add to a large serving bowl and squeeze lemon juice all over the slices. Place in the fridge for 30 minutes, this will soften the veggie a bit. When it is time to serve, drizzle olive oil, season with Herbes de Provence, and spread peanuts on top. Finally, a drizzle of agave nectar for a little contrast of flavor.