



LeiHall Farm Recipes

Lemon Mint Pasta with Summer Squash

1 1/2 pounds mixed summer squash, (Zephyr, Yellow or Zucchini) , end and stems trimmed
1/4 cup olive oil
2 tsp fresh minced garlic
1 tsp grated lemon zest
2 tbsp lemon juice
1/2 cup mint leaves, chopped.

Use coarse shredding disk of food processor, shred squash into long strands or shred with a vegetable peeler into long strips. In large skillet, heat oil and garlic over med heat just until garlic is golden and very fragrant (not brown). Add squash and 1/2 tea each salt and pepper. Increase heat to med high; sauté squash until tender, 3 minutes. In a large pasta bowl, place 1 lb freshly cooked pasta, add squash, lemon zest, lemon juice and mint- toss until well combined and serve. Delicious!