



# LeiHall Farm Recipes

## Zucchini Strands with Basil

2 Medium Zucchini or 1 large (1 lb)  
1/2 tea salt  
1 clove garlic, minced  
1 tbs olive oil  
1 tbs snipped fresh basil  
Freshly Ground Black pepper

Trim stems and bottoms from zucchini and slice lengthwise on a mandolin or with a vegetable peeler to form long, thin strips. In a med bowl, toss the zucchini strands with 1/2 tsp of salt. Transfer to a colander set over a bowl. Let stand 15 minutes. Using your hands, gently squeeze zucchini to drain some of the liquid. In a large skillet, cook garlic in olive oil over medium high heat for 1 minute, or just until softer but no browned. Add zucchini and basil and cook tossing with tongs, just until heated through about 1 minute. Season to taste with pepper. Makes 2 large servings.