



Greenmarket Recipe Series

RICOTTA & SHAVED RAW VEGETABLE SALAD

By Chef Chris McDade of Popina

Important note from Chef Chris: This recipe works with any of your favorite raw veggies!

Ingredients:

- *Summer Squash (Patty Pan, Zucchini, Yellow)
- *Radish (French Breakfast, Easter Egg, Radish Greens)
- *Jalapeno
- *Red Onion
- *Mint
- *Basil
- *Thyme
- *Buttermilk
- *Ricotta
- Lemon zest & juice
- Olio Fresco
- *Honey
- Peanuts & Almonds, roughly chopped
- Salt & Pepper
- * Ingredients available seasonally at your neighborhood Greenmarket*

Instructions:

1. Add ricotta to a medium-sized mixing bowl. Whisk / fold in buttermilk, salt, pepper, lemon zest. Drizzle with Olio Fresco and set aside
2. In a separate bowl, shave the raw veggies: squash, radish (save the greens) and red onion. Thinly-slice your jalapeno and add to bowl.
3. Add mint, radish greens, basil and thyme. Drizzle with Olio, lemon juice, salt and pepper.
4. Mix all ingredients together gently.
5. Spread your ricotta mixture on the bottom of a plate and gently layer the raw vegetables on top.
6. Top with a drizzle of honey and garnish with a generous sprinkle of peanuts and almonds.
7. Serve & enjoy!

Chef tip: Season w/ salt right before you eat - leaves less room for water from squash come out.

For over 40 years GrowNYC's Greenmarket staff, volunteers and farmers have been working together to promote regional agriculture, preserve farmland and ensure a continuing supply of fresh, local produce for all New Yorkers. To learn more about GrowNYC's Greenmarket, gardening, recycling and education programs, visit www.growNYC.org.

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