



Zucchini Carpaccio with Raspberry Balsamic

Ingredients:

3 small zucchini, about 1 ¼ pounds
2 ounces goat or feta cheese , crumbled
2 tablespoons Natural Olive Raspberry Balsamic
1/4/ Natural Olive Extra Virgin Olive Oil
1 Tbsp fresh thyme or 1 ½ teaspoon dried thyme
Kosher salt & pepper to taste

Directions:

1. Trim zucchini & cut in paper-thin slices. Arrange in a circular pattern on individual plates. Sprinkle the cheese over the slices.
2. Whisk together vinegar & olive oil in a small bowl & drizzle over zucchini & cheese. Sprinkle with thyme, salt & pepper.
3. Cover with plastic wrap and let stand at room temperature for 10 minutes before serving.

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