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## courgette and lemon salad recipe

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Courgettes are tasty eaten raw, fresh and simple. This salad looks lovely with different coloured courgettes, golden-yellow and deep and pale-green. It is good just as it is, or with a ~~hardened~~ toasted pine nuts or quartered almonds scattered over the top. It's ideal with a rich creamy pasta sauce or risotto.

### Serves 6-8

- 3-4 courgettes
- Grated zest of 1 lemon and juice of 1/2 lemon
- Grated zest of 1 lime and juice of 1/2 lime
- 2 tablespoons olive oil
- 2 tablespoons chopped summer savory or tarragon
- 1 teaspoon runny honey
- Salt and black pepper

Cut the courgettes very thinly lengthways with a potato peeler and put the slices in a shallow dish. Grate over the zest of the lemon and lime.

Make a dressing with the olive oil, lime and lemon juice, together with the herbs, honey and salt and pepper.

Pour the dressing over the courgettes and toss gently.

*This recipe features on p184 of Sarah Raven's [Garden Cookbook](#)*



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