

# Grilled Yellow Squash Salad

Recipe By Sina Mizrahi



Cooking and Prep:  25  
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Serves:  6

Contains: 

**Preference:** Dairy

**Difficulty:** Medium

**Occasion:** Passover, Nine  
Days

**Diet:** Gluten Free, Low Fat,  
Low Carb, Vegetarian,  
Pescetarian

**Source:** Relish by Binah  
Magazine

Salads are one of my favorite things to make. I enjoy finding different combinations of flavors and textures that complement each other. They are also healthy, colorful, and delicious. Feel free to experiment with your own variations; salads are infinitely versatile. This salad is one of my favorites. Lightly grilling the squash brings out its natural sweetness, which is nicely complemented by the salty feta and smooth avocado.

## Ingredients (10)

### Salad

- 3-4 yellow squash, thinly sliced
- 1 tablespoon **Bartenura Extra-Virgin Olive Oil**
- 1 avocado, halved and sliced

1 green apple, cored, quartered, and thinly sliced

2-3 ounces feta cheese, crumbled

3-4 basil leaves, chopped

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### Dressing

1 tablespoon **Bartenura Extra-Virgin Olive Oil**

2 teaspoons **Tuscanini Balsamic Vinegar**

**Tuscanini Sea Salt**

Ground Zing black pepper

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## Start Cooking

### For the Salad

1. Marinate the sliced squash in 1 tablespoon olive oil with a sprinkling of salt and pepper.
2. Heat a grill pan over medium heat and, when it is very hot, grill the squash strips until grill marks form. (This should not take more than a minute since the squash is thinly sliced.) Place the squash on a flat serving plate and allow it to cool.
3. Distribute the avocado and apple slices randomly over the squash. Crumble the feta cheese and basil over it.

### Note:

It is really important that the squash and apple are thinly sliced. If you have a mandoline, that is the best way to cut them so they are thin and uniform. Since I (still) don't have one, I successfully used a vegetable peeler – although it is not as effortless, it does the job.

### Dress and Serve

1. In a small bowl, combine the olive oil, balsamic vinegar, salt, and pepper. Pour over the salad just before serving. The salad can be served cold or at room temperature.