

## Sautéed Zucchini and Yellow Squash with Mint

### INGREDIENTS

Serves 4 to 6

- 3 tablespoons olive oil
- 1 medium clove garlic, minced
- 1 small onion, thinly sliced
- 2 medium zucchini, (about 12 ounces), cut into 1/2-inch pieces
- 2 medium yellow squash, (about 12 ounces), cut into 1/2-inch pieces
- 1/8 teaspoon red-pepper flakes
- 1 teaspoon freshly squeezed lemon juice
- Salt and freshly ground black pepper
- 1/3 cup mint leaves, cut into chiffonade, or 1/4-inch-thick julienne

### DIRECTIONS

1. Heat half the olive oil in a large skillet over medium-low heat. Add garlic and onion, and cook until translucent but still crunchy, about 2 minutes.
2. Raise heat to medium high. Add remaining olive oil, zucchini, squash, and red-pepper flakes. Cook, stirring occasionally, until vegetables are tender and golden brown, about 5 minutes. Remove from heat, stir in lemon juice, and season with salt and pepper. Transfer to a serving dish, sprinkle mint on top, and serve.

## Salmon and Golden Beet Salad with Crisp Bacon

### INGREDIENTS

Serves 4

- 8 small golden beets (about 10 ounces)
- 3 tablespoons extra-virgin olive oil
- 1/4 teaspoon coarse salt
- 4 slices turkey bacon (about 2 1/4 ounces), sliced crosswise into thin strips
- 1/2 lemon, sliced into 4 rounds
- 4 salmon fillets (6 ounces each)
- 1 shallot, finely chopped
- 1 1/2 tablespoons white-wine vinegar
- 1 pound baby spinach
- Freshly ground pepper

### DIRECTIONS

1. Preheat oven to 350 degrees;. On a piece of aluminum foil, toss beets with 1 tablespoon oil and the salt; wrap beets in foil to make a packet. Cook until beets are easily pierced with a fork, about 35 minutes. Let cool; peel beets, and slice into 1/4-inch-thick rounds.
2. Cook bacon on another baking sheet until crisp, about 10 minutes. Transfer to a paper-towel lined plate; let drain.
3. Place lemon slices and 6 cups water in a large saucepan; bring to a boil. Reduce heat; add salmon, and cook at a bare simmer until flaky, about 12 minutes. Transfer fish to a plate; let cool.
4. Make dressing: In a small bowl, whisk together shallot, vinegar, and remaining 2 tablespoons oil until emulsified.
5. Place spinach and beets in a bowl. Add dressing and some bacon; season with pepper. Toss to combine. Divide among plates; top each with a salmon fillet. Garnish with remaining bacon.

