

ZUCCHINI RIBBON SALAD

TIRED OF COLESLAW OR LETTUCE AS A SIDE DISH? TRY THIS FOR YOUR NEXT OUTDOOR GATHERING.

INGREDIENTS

- 1/4 CUP SUNFLOWER OR SESAME OIL
- 2 TB LEMON JUICE
- 1 TSP COARSE SALT
- 1/2 TSP BLACK PEPPER
- 1/4 TSP CRUSHED RED PEPPER
- 2# MEDIUM ZUCCHINI
- 1/2 C. COARSELY CHOPPED FRESH BASIL
- 1/4 CUP ROASTED SUNFLOWER SEEDS
- FRESH PARMESAN CHEESE

INSTRUCTIONS

WHISK OIL, LEMON JUICE, SALT & PEPPERS IN A SMALL BOWL. SET DRESSING ASIDE.

USING VEGETABLE PEELER OR MANDOLIN SLICER AND WORKING FROM TOP TO BOTTOM OF EACH ZUCCHINI (ENDS REMOVED) SLICE INTO RIBBONS ABOUT 1/16" THICK.

PLACE RIBBONS IN LARGE BOWL. ADD BASIL & SUNFLOWER SEEDS, POUR DRESSING OVER IT ALL. TOSS TO COAT. SEASON TO TASTE WITH SALT & PEPPER.

USING VEGETABLE PEELER, SHAVE STRIPS OF PARMESAN CHEESE OVER SALAD.

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