

Zucchini Slaw

Ingredients

3-4 medium zucchini (green or yellow)
¼ cup Extra Virgin Olive Oil
Juice from 1 lemon
Zest from 1 lemon
½ tsp. Red pepper flakes
1 tblsp. red wine vinegar
1 tblsp. Dijon mustard
½ cup chopped fresh herbs (mint, basil, parsley, lovage)
1/3 cup toasted slivered almonds
1 chunk Parmesan cheese
Salt and pepper to taste

Preparation

Trim off ends of zucchini, spiral, shave or cut zucchini into matchstick size pieces.

Whisk together olive oil, lemon juice, lemon zest, red pepper flakes, mustard, red wine vinegar and pinch of salt.

Add zucchini and herbs to bowl and toss. Add dressing and toss again. Garnish with toasted almonds and shaved pieces of parmesan and serve.