



**SHAVED ZUCCHINI SALAD
WITH BASIL VINAGRETTE**

MIMI BUCKLEY, FRONT PORCH FARM

SALAD INGREDIENTS

2 medium-sized green zucchini, sliced thinly

2 medium-sized yellow zucchini, sliced thinly

½ cup thinly sliced young red onions

¾ cup of coarsely grated Parmesan cheese

¾ cup of your favorite feta

½ cup of toasted pine nuts

6 cloves of garlic, sliced thinly and toasted to a golden brown in a small pan with two tablespoons of olive oil. Once toasted, remove sliced cloves from oil and set aside.

Aged balsamic vinegar

Maldon sea salt

Freshly ground pepper

FOR THE DRESSING

½ cup of olive oil

1½ tablespoons of lemon juice

1 teaspoon of Maldon salt, to taste

1½ tablespoons of golden balsamic vinegar

¼ cup chopped Italian parsley

¼ cup chopped basil



**SHAVED ZUCCHINI SALAD
WITH BASIL VINAGRETTE**

MIMI BUCKLEY, FRONT PORCH FARM

I N S T R U C T I O N S

- 1) Blend all of the dressing ingredients in a food processor or blender. Adjust to taste as needed.
- 2) Place sliced zucchini and red onions in a bowl and pour your dressing over them, tossing gently so all of the ribbons are fully dressed.
- 3) Add in grated parmesan and toss again.
- 4) Transfer to your serving bowl and arrange.
- 5) Top with the feta cheese, toasted pine nuts, and toasted garlic. Drizzle the balsamic vinegar lightly across the top of the salad and finish with a drizzle of the olive oil you toasted the garlic in, a light sprinkle of Maldon salt, and freshly ground pepper.

Enjoy!