



## **Zucchini ribbon salad**

### **Ingredients:**

2 zucchinis

Salt and pepper

1-2 oz extra virgin olive oil

4 oz baby arugula

1/4 cup toasted pine nuts

Shaved Parmesan as desired

Red pepper flakes to taste

### **Dressing:**

1 pinch cumin

1 lemon, juiced

1 oz extra virgin olive oil.

### **Directions:**

Using a vegetable peeler, peel the zucchini into thin strips and brush with extra virgin olive oil, salt and pepper.

Sauté on low- medium heat for a few minutes and set aside to cool.

In a bowl, whisk dressing ingredients together to a smooth consistency and toss with arugula, pine nuts, red pepper flakes and Parmesan.

Plate the arugula salad, with zucchini ribbons on top and serve.

