

ZUCCHINI BASIL, ALMONDS & CHEESE SALAD

~BY GROWING UPTOWN

SERVINGS

4 to 6 salads

TOTAL TIME

15 Minutes

INGREDIENTS

- 3 tablespoons extra-virgin olive oil
- 1 small shallot, minced (about 2 tablespoons)
- 2 tablespoons capers, chopped, plus 2 teaspoons caper brine
- 1 teaspoon lemon zest
- 1 tablespoon of lemon juice
- 1 garlic clove, minced
- Kosher salt and black pepper
- 3 medium zucchini or summer squash (6 to 7 ounces each)
- A plant-based parmigiano cheese or regular cheese
- ¼ cup torn fresh basil
- ¼ cup chopped flat-leaf parsley
- ½ cup roasted salted almonds, chopped

DIRECTIONS

- In a small bowl, stir together the oil, shallot, capers, caper brine, lemon zest, lemon juice, and garlic. Season with salt and pepper. Set aside.
- Trim the ends of the zucchini and cut each squash into 2-inch segments. Slice the segments lengthwise into ¼-inch-thick slabs, then slice those slabs into ¼-inch-thick batons. Add a large bowl.
- Just before serving, season the zucchini with salt and pepper and toss to coat. Stir in the vegan cheese, herbs and dressing and season to taste with salt and pepper. Sprinkle with almonds and serve immediately.

