

Squash Ribbon Salad



Ingredients

- 1 ½ lb. zucchini
- 1 ½ lb. yellow squash
- 6 Tbsp. white wine vinegar
- ½ cup olive oil
- 1 tsp. salt
- ¾ tsp. pepper
- ¼ cup mint, finely chopped
- ¼ cup basil, finely chopped
- 2 Tbsp. chives, finely chopped
- ½ cup feta cheese
- ⅓ cup sliced almonds

Directions:

1. Bring a large pot of water to a boil. Add the squash and zucchini and cook for approximately 90 seconds. Drain and place the vegetables aside to cool.
2. Once they cool, take a sharp knife or a mandoline and slice the squash and zucchini very thin lengthwise.
3. In a large bowl, combine the vinegar, olive oil, salt and pepper. Add the squash and mix thoroughly. Add the almonds and feta cheese, and mix lightly until these ingredients are well blended.
4. Serve immediately and enjoy!

*Yield 6 servings, serving size: 1 serving. Calories: 109.
Fat: 5.1 g. Cholesterol: 3.3 mg. Sodium: 668 g. Carbohydrates: 9 g.
Fiber: 3 g. Sugar: 3.8 g. Protein: 7.8 g.*

**These facts may vary based on size, amount,
and brand use. This information is only a guide.*