

Warm Zucchini Salad with Almonds (salad)

Prep: 10 mins. Cook: 15 minutes Servings: 4

Ingredients

2 T. olive oil
3 medium zucchinis, sliced into ¼ inch match sticks
Kosher salt/black pepper or favorite seasoning
1/3 c. sliced almonds
2 cloves garlic, minced
2 tsp. red wine vinegar
Fresh parsley, chopped
¼ c. grated parmesan cheese



Instructions

1. Heat a large skillet with the olive oil over medium heat.
2. Add in the zucchini and cook until lightly golden, about 2-3 minutes, then season with salt and pepper.
3. Add in the almonds, garlic and toss to combine. Cook for another 2 minutes.
4. Add in the red wine vinegar and combine.
5. Place on a serving platter and top with Parmesan cheese.