



ZUCCHINI RIBBON + ASPARAGUS SALAD



20 minutes



6



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INGREDIENTS

3 organic, locally grown zucchini
1 bunch of asparagus
2 C organic baby kale
Juice of two lemons
1/4 C red onion, sliced in thin rounds
4 T organic extra virgin olive oil
2 cloves of garlic, minced
3 T fresh parsley, torn
3 T fresh mint, torn
1/2 C raw almonds, chopped
2 oz goat cheese, crumbled
salt and pepper, to taste

DIRECTIONS

Rinse produce and pat dry with paper towel. Using a vegetable peeler or a spiralizer, cut zucchini into ribbons. Place in bowl for serving. Clean asparagus and remove the woody part of the stem. Cut stalks into 1 inch pieces and place in salad bowl. Add herbs, kale, red onion, and rough chopped almonds. In a smaller side bowl, juice 2 lemons. Slowly drizzle in extra virgin olive oil and whisk until emulsified. Season with salt and pepper to taste. Pour over salad and toss. Top with crumbles of goat cheese and fresh ground black pepper. Serve and enjoy!

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