



Zucchini & Toasted Almonds Salad
With Parqueoliva Gold Series or Rincon

Serves 4

Adapted from: <http://canelakitchen.blogspot.com/2009/02/zucchini-salad-with-toasted-almonds.html>

Ingredients:

- 2 or 3 medium unpeeled zucchini
- 2 to 3 tablespoons of Parqueoliva or Rincon olive oil
- 200 grams. toasted almond slices
- 100grs feta cheese or other similar cheese(grated or in cubes)
- salt and pepper to taste

Instructions:

1. Toast almond slices in oven until golden (watch carefully so will not burn)
2. Meanwhile cut the zucchini in thin slices.
3. Warm a large frying pan over medium heat, add oil and stir fry the zucchini slices until smooth.
4. Add half of the toasted almonds and stir. (Optional: Add an additional drizzle of oil to enhance flavour, salt and pepper.
5. Serve onto plates, and sprinkle/add cheese cubes and remaining almonds.

Enjoy! Your feedback is appreciated.

Dolores Smith info@theolivarcorp.com * 519.833.0240