



Shaved Zucchini Salad with Feta & Goat Cheese

Ingredients:

!Shaved Zucchini Salad

- 2 large zucchini
- ½ cup cherry tomatoes, sliced in half
- 2 hardboiled eggs, peeled and chopped
- 2 Tbsp raw sliced almonds
- 2 Tbsp crumbled feta
- 2 Tbsp crumbled goat cheese
- 2 Tbsp fresh mint, thinly sliced
- fresh cracked black pepper

!Honey-Lemon Dressing

- 2 Tbsp olive oil
- 2 Tbsp fresh lemon juice
- 1 Tbsp honey
- ¼ tsp dried chili flakes

Directions:

!Shaved Zucchini Salad

Wash the zucchini and slice them thinly with a vegetable peeler. Place the zucchini slices on two plates then scattered the plates with the sliced cherry tomatoes. I sprinkled on the crumbled feta and goat cheese, the chopped hard-boiled egg, the thinly sliced fresh mint and the raw sliced almonds. Sprinkle the salad with freshly cracked black pepper.

!Honey-Lemon Dressing

Mix together the olive oil, fresh lemon juice, honey and chili flakes in a jar and shake the mixture until the dressing thickens, around 30 seconds. Lightly drizzle the dressing over the shaved zucchini salad and devour!