

Zucchini and Basil Salad with Pecorino and Almonds

Ingredients

Dressing

3 TBSP olive oil
1 small shallot
2 TBSP capers
2 tsp caper brine
1 tsp lemon zest
1 TBSP lemon juice
1 garlic clove, minced
Kosher salt and black pepper

Salad

3 medium zucchini - very thinly sliced
 $\frac{1}{3}$ cup roasted salted almonds, chopped
 $\frac{1}{4}$ cup torn fresh basil
Optional: $\frac{1}{3}$ cup shaved Pecorino-Romano cheese

Instructions

1. Mix all of the Dressing ingredients in a small bowl and set aside.
2. Thinly slice zucchini with a mandolin, vegetable peeler or knife. Cut into bite sized pieces.
3. Season zucchini with salt and pepper. Toss the basil and dressing. Sprinkle with cheese and almonds

The story behind this recipe. My friend, Karin, gave me this recipe and a few days later gave me the zucchini that I lacked to actually make it. What a great use of zucchini! The dressing is good on green salad as well.