



## Zucchini Salad with Tangy Dressing

This salad is surprisingly delicious and satisfying. Perfect for a light lunch, appetizer or snack.

2 medium zucchini  
Collard leaves (optional)

**Tools & Equipment:** Measuring cups and spoons, mixing bowl, cutting board, sharp knife, airtight storage container, mandoline, high-speed blender.

**Directions:** Carefully julienne the zucchini using your mandoline. Line up the zucchini strips, chop them into rice-sized pieces and place in a bowl. Set aside.

### Tangy Dressing

¼ cup agave nectar  
2 tablespoons cashews  
½ cup fresh squeezed lemon juice  
1 tablespoons olive oil  
½ tsp sea salt  
1 tablespoon fresh dill

Blend all ingredients **except dill** in a high-speed blender until creamy. Add dill and pulse gently to incorporate.

Pour dressing over zucchini mixture and let marinate for several hours in an airtight container in the fridge.

**Helpful Tips:** For extra flavor and color, consider adding some julienned carrot and/or minced onion to the mixture. Serve plain as a side dish or spoon into pieces of a collard leaf, stem and large veins removed. Roll up and eat with your hands. Finger lickin' good!