



Natividad

FARMERS' MARKET

## Warm Summer Squash Salad

### Ingredients

- 3 lbs. assorted zucchini
- 1/4 cup sliced natural almonds
- 1 tablespoon olive oil
- 2/3 cup Parmesan cheese, shaved
- salt and pepper to taste

Makes 10 1/2-cup servings

### Directions

1. Cut the ends off of zucchini and julienne using a Japanese mandolin or grater.
2. Warm oil in sauté pan with almonds. When almonds are light brown, add squash and remove from heat.
3. Toss the squash with almonds and oil, seasoning with salt and pepper.
4. Place on serving dish. Top with cheese and serve.

Recipe by  
Brandon Miller  
Executive Chef, il Grillo



### Nutrition Facts

Serving Size: 4 oz. (118g)

Servings: 1

Amount Per Serving

Calories	90	Calories from Fat	50
% Daily Value*			
Total Fat	6g	9%	
Saturated Fat	1.5g	8%	
Trans Fat	0g		
Cholesterol	less than 5mg	2%	
Sodium	180mg	7%	
Total Carbohydrate	5g	2%	
Dietary Fiber	2g	7%	
Sugars	2g		
Protein	4g		
Vitamin A	6%	▪	Vitamin C 40%
Calcium	10%	▪	Iron 4%

\*Percent Daily Values are based on a 2,000 calorie diet.

INGREDIENTS: ZUCCHINI (SKIN), PARMESAN CHEESE, OLIVE OIL, ALMONDS, SALT, PEPPER.

Allergen Alert!



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## Ensalada de calabaza para el verano

### Ingredientes

- 3 lbs. de calabaza surtidas
- 1/4 taza de almendras naturales rebanados
- 1 aceite de olivo
- 2/3 taza queso parmesano
- sal y pimienta al gusto

Hace 10 de porciones de 1/2 taza

### Indicaciones

1. Corte las orillas de las calabazas, corte estilo julienne usando una mandolín Japonés o un rallador.
2. Caliente el aceite en un sartén junto con las almendras. Cuando las almendras este marrón claro agregue la calabaza y remueva de la estufa.
3. Mescle la calabaza con almendras y aceite agregándole las especies y la sal y pimienta.
4. Despues colóquelo en un plato. Espolvoree con queso y sirva.

Receta creada por el  
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INGREDIENTS: ZUCCHINI (SKIN), PARMESAN CHEESE, OLIVE OIL, ALMONDS, SALT, PEPPER.

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