



Warm Summer Squash Salad

Brandon Miller
Executive Chef, il Grillo

Makes 10 1/2 cup servings

- 1 lb. assorted zucchini
- 1/4 cup sliced natural almonds
- 1 tablespoons olive oil
- 2/3 cups Parmesan cheese, shaved
- Salt and pepper to taste

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 lightly browned, add squash and remove from heat.
3. Toss the squash with almonds and oil, season with salt and pepper and place in serving dish.
4. Top with cheese and serve.



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