

HOW TO MAKE

Zucchini's and Goat Cheese Salad

| Shopping list | Step | What to do | What you need (serves 6) | Marguerite's tip |
|--|------|---|--|---|
| <ul style="list-style-type: none">• 1 lb zucchinis• 1 fresh goat cheese (2 oz)• ¼ cup pine nuts• ½ lemon• Olive oil• 12 to 15 mint leaves• Salt and pepper | 1 | In a heated nonstick pan toast the pine nuts. | <ul style="list-style-type: none">• ¼ cup pine nuts | <i>« Once the pine nuts start smelling nice turn off the heat and remove them from the pan before they burn...»</i> |
| | 2 | Wash the zucchinis and use a vegetable/potato peeler to peel the vegetable into strips, like tagliatelle noodles (peel around the seedy center). Put these into a microwavable bowl with a splash of water. Cook for two to four minutes, depending on how crunchy you like them. Run them under cold water and gently squeeze by hand to “wring” out the excess. They should be “floppy” but not fall apart when you pick them up. | <ul style="list-style-type: none">• 1 lb zucchinis | |
| | 3 | Place the zucchinis tagliatelles in a salad bowl, add some olive oil, the juice of the lemon, the roughly chopped mint leaves, the fresh goat cheese crumbled into big pieces, the toasted pine nuts and salt, pepper. Toss and serve! Simple and delicious! | <ul style="list-style-type: none">• 3 TBS olive oil• 1 TBS lemon• 1 fresh goat cheese• 12 to 15 mint leaves• Salt and pepper | |