

## **Warm Summer Squash Salad**

Brandon Miller

Chef/Owner of Paella LLC

10 ½ cup servings

1lb assorted zucchini

¼ cup sliced natural almonds

1 Tbs olive oil

⅔ cups Parmesan cheese, shaved

Salt and pepper to taste

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.