

ZUCCHINI SALAD

INGREDIENTS

- 1 lbs. zucchini
- 1 tbsp. olive oil
- Salt and pepper
- 1½ oz. (¾ cup) celery stalks - finely sliced
- 1 oz. (9 tbsp.) scallions - chopped
- ½ cup approved mayonnaise
- 1 tbsp. fresh chives - finely chopped
- ¼ tbsp. Dijon mustard



PREPARATION

1. Peel and cut the zucchini into about half an inch pieces thick.
2. Use a spoon to remove the seeds.
3. Place in a colander and add a sprinkle of salt then leave for 5-10 minutes. Then cautiously press out the water.
4. Fry the cubes in oil for a couple of minutes over medium heat. Should not brown but slightly soften. Set aside to cool.
5. Mix the other ingredients in a large bowl and then add the zucchini once it's cool.
6. Coat zucchini cubes well with the ingredients.
7. Serve and enjoy!

