



Carrot and Zucchini Slaw

Courtesy LadyFingers Private Chef and Catering Service

6 servings

Ingredients:

- 1 cup grated carrots
- 1 cut grated zucchini
- 1 cup grated yellow squash
- 4 teaspoons fresh lemon juice
- ¼ cup extra virgin olive oil
- 1 tablespoon chopped fresh parsley
- 1 teaspoon chopped fresh oregano
- 1 teaspoon chopped fresh thyme
- salt and freshly ground black pepper, to taste
- 1 head Belgian endive

Instructions:

1. Grate carrots, zucchini and yellow squash and place in a medium bowl.
2. For dressing, combine lemon juice, olive oil, fresh parsley, fresh oregano and fresh thyme in a small bowl. Whisk until well-combined. Season with salt and pepper, to taste.
3. Trim endive and place individual leaves on serving plates.
4. Pour dressing over grated vegetables and toss to coat. Spoon slaw over wide ends of endive leaves and serve immediately.