

Zucchini “Noodle” Salad
From The Myers Way Recipes
(Lanelle Montgomery)

1 zucchini, spiral-cut into “noodles” using a spiral slicer or grated
2 medium avocados, chopped
½ c. pitted and chopped olives
¼ c. sliced scallions
2 T. fresh lemon juice
2 T. extra-virgin olive oil
1/8 t. sea salt
Pinch of ground black pepper

Combine the zucchini “noodles,” avocados, olives, and scallions in a medium bowl. In a small bowl, whisk the lemon juice, olive oil, salt, and pepper, then drizzle the dressing over the veggies. Toss the salad to coat everything evenly.

Variation: I added cooked shrimp. Can also add cooked salmon, chicken, or other left-over protein.