

AGLifestyle

# Raw Asparagus & Zucchini Salad



Ready in **30**

Serves **8 people**

**Keto, Paleo, Vegetarian**

## Ingredients

- 1 bunch asparagus
- 2 medium zucchinis
- 1/3 cup SHAVED Parmesan or Feta cheese
- Zest of one large lemon
- Juice of zested lemon
- Olive oil
- Salt and pepper

## Preparation

1. Cut 2 or 3 stalks at a time on the bias. (At a 45 degree angle to the cutting board). Get it as thin as you possibly can.
2. Place it into your serving bowl.
3. Using a vegetable peeler, slice the zucchini into ribbons. Seeds are optional as it can make the salad watery.
4. Add Zest of lemon onto the vegetables
5. Add lemon juice.
6. Add your salt and pepper and toss.
7. Add the shaved Parmesan (as much or as little as you like, it adds a nice saltiness).
8. Toss and then add about a 1 Tablespoon of olive oil.
9. Toss once more and chill for about 30 minutes and serve. Tips

**TIP:** You can use other cheeses such as feta or chèvre and other veggies such as fresh peas, radish, and or favorite herbs!

