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Zucchini Fiesta Salad

Ingredients

- 1/2 lb Small zucchini - Cut crosswise in 1/4 inch-thick slices
- 1/2 lb Small crookneck squash - Cut crosswise in 1/4 inch-thick slices
- 2 tb Lemon juice
- 1/4 c Salad oil
- 1/2 ts Salt
- Dash of pepper, ground cumin
- 1 Green onion, thinly sliced
- 1/3 c Diced green chilies
- 1/3 c Pimento-stuffed olives - Cut in half crosswise
- 1 pk (3 oz.) cream cheese - Cut in 3/4-inch cubes
- 1 Small avocado
- Lettuce leaves
- Fresh coriander (cilantro)

Instructions

Steam zucchini and crookneck squash over boiling water until crisp-tender (about 3 minutes). Plunge into ice water to cool; drain well.

In a large bowl, combine lemon juice, oil, salt pepper, and cumin. Add drained squash and stir lightly; chill for 30 minutes. Add onion, chilies, olives, and cheese. Peel and pit avocado; cut into small cubes. Add to salad and mix lightly.

To serve, arrange lettuce leaves on 4 salad plates. Mound equal portions of salad on each plate. Garnish each salad with a sprig of coriander.

Courtesy of Meal-Master

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