

AVOCADO AND ZUCCHINI SALAD

“Here’s a light, bright first course or side dish combination.”

Prep time: **15** minutes

Cooking time: **15** minutes

Ingredients:

370 g	shredded zucchini
1	medium-size firm-ripe avocado
20 g	arugula, rinsed and crisped
60 ml	Safeway SELECT Verdi Extra-Virgin Olive Oil
30 ml	lemon juice
1 g	Salt and Pepper
8	Greek-style olives (optional)

Directions:

1. Place zucchini in a wide, shallow bowl. Peel, pit and slice the avocado. Arrange avocado and arugula over zucchini.
2. In a small bowl, combine oil and lemon juice; season to taste with salt and pepper, then mix well. Pour dressing over salad and mix lightly. Garnish with olives, if desired.

Makes 4 servings.

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SAFEGWAY SIGNATURE SOUP is a flavourful ingredient to make these amazing restaurant quality dishes right in your own home. These recipes **ALWAYS SATISFY!**