

Zucchini Lime Coconut Salad with Avocado Pistachio Dressing

Ingredients

3	Zucchini - sliced very thin
2	Limes
1 Tbsp	Extra Virgin Olive Oil
	Fresh Pepper to taste
2 Tbsp	Shredded Organic Unsweetened Coconut
2 Tbsp	Cilantro, freshly sliced

Dressing

1	Avocado, cubed
½ cup	Shelled Pistachios
1 Tbsp	Fresh Squeezed Lemon Juice
½ Tbsp	Extra Virgin Olive Oil
½ Tbsp	Filtered Water

Instructions

Place sliced zucchini in a mixing bowl, add the juice from 2 limes. Mix thoroughly and spread onto a serving platter.

Drizzle 1 tablespoon extra virgin olive oil over the zucchini and season with fresh pepper to taste.

Mix together coconut & cilantro thoroughly and sprinkle over the zucchini.

To Make Dressing:

In a food processor or blender add dressing ingredients: avocado, pistachios, extra virgin olive oil and water. Pulse to blend.

Dollop dressing over the zucchini.

