

## Marinated Zucchini Salad

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3 med. Zucchini (6oz)	1/3 cup crumbled queso anejo
1/2 tsp salt	or 3 tbsls grated romano
5 tbsls white vinegar	1 head Boston lettuce leaves
1 clove garlic, minced	
1/4 tsp dried thyme	
1/2 cup olive oil	
1 cup chick peas (garbanzo beans)	
1/2 cup pitted ripe olives, sliced	
3 green onions, minced	
1 canned chipotle chili in adobo sauce, drained, seeded, minced	
1 ripe avocado, cut into 1/2 inch cubes	

### *Instructions:*

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1. Cut zucchini into 1/4 inch thick half slices. Place slices in medium bowl, sprinkle with salt. Toss to mix. Spread zucchini on several layers of paper towels; let stand for 30 minutes to drain.
- 2.. Combine vinegar, garlic and thyme in large bowl. Gradually add oil, whisking continuously until dressing is thoroughly blended.
3. Pat zucchini dry; add to dressing. Add beans, olives and onions; toss to coat with dressing. Refrigerate, covered, stirring occasionally, at least 30 minutes up to 4 hrs.
4. Just before serving, add chili to salad; stir gently to distribute evenly. Add avocado and cheese; toss lightly to mix.
5. To serve, line shallow bowl or platter with lettuce; top with zucchini mixture.

**Makes 4 - 6 servings**

Source: Mexican cooking class cookbook