



Squash and Cucumber Salad

Recipe By JASMIN QUEEN

SERVES: 6

DRESSING:

- 5 tbsp. prepared pesto
- 1 tbsp. lemon juice
- 2 tsp. lemon zest
- 2 tsp. Dijon mustard
- ¼ tsp. garlic salt
- ½ tsp. pepper

SALAD:

- 2½ cups yellow squash, *thinly sliced*
- 2 cups English cucumbers, *thinly sliced*
- 1 cup frozen peas, *thawed*
- ½ cup Parmesan cheese, *shredded*
- ½ cup green onions, *sliced*
- 6 thick sliced bacon strips, *cooked and crumbled*

DIRECTIONS:

- 1. In a bowl, whisk together the dressing ingredients.
- 2. In another bowl, combine squash, cucumber, peas, Parmesan cheese, and green onions.
- 3. Pour dressing over salad, toss to coat.
- 4. Top with bacon and enjoy.

You can swap the cucumbers for zucchini and sauté the squash and zucchini for a warm side dish.

Did you make this recipe?

Tag your picture (@inglesmarkets) and you might win a prize!