

Zucchini “Pasta” with Lemon Ginger Vinaigrette

Macadamia Nut Oil Vinaigrette

2 cups zucchini, shredded

¼ cup carrots, shredded

1 lemon, zested and juiced

1 tsp raw cane sugar

¼ tsp powdered ginger

1/8 tsp sea salt

black pepper, to taste

2 T macadamia nut oil

1-2 sweet mini peppers, sliced or diced

In food processor, shred 1-2 zucchinis and 1 carrot and set aside in a large mixing bowl. In small bowl, whisk together lemon zest, lemon juice, cane sugar, ginger, salt, and pepper. Slowly add macadamia nut oil while continuing to whisk vinaigrette. Drizzle vinaigrette over shredded zucchini and carrots and gently toss. Garnish with sweet mini peppers.

Recipe by Garden Chef Megan McCarthy



ATLANTA BOTANICAL GARDEN