



Zucchini with Bleu Cheese and Walnuts

Recipe By DEBORAH ADAMS

SERVES: 6

INGREDIENTS:

- ☐ 3 zucchini
- ☐ 3 tbsp. walnut oil
- ☐ 1 tsp. red wine vinegar
- ☐ 3 tbsp. crumbled bleu cheese
- ☐ 3 tbsp. walnuts, *chopped*

DIRECTIONS:

- ☐ 1. Cut the zucchini into ¼ inch rounds.
- ☐ 2. Place in a steamer basket over boiling water and spread out as much as possible. Steam for 3 minutes.
- ☐ 3. Transfer to a paper towel lined plate.
- ☐ 4. Combine walnut oil and vinegar in a small bowl and stir to combine well.
- ☐ 5. Put the zucchini in a serving dish and salt and pepper to taste. Drizzle with oil and vinegar.
- ☐ 6. Top with bleu cheese and walnuts.

You will want the zucchini to cook just long enough to soften a bit. They should still have some firmness.

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