# Zucchini salad

NIBBLEDISH CONTRIBUTOR

## Ingredients

1/4 cup olive oil

2 garlic cloves, peeled

2 pounds of small zucchini, thinly sliced

1/2 cup pine nuts

1/4 cup raisins

Several threads of Saffron

1/4 cup minced Italian parsley

1/4 cup minced mint

Juice of 1 lemon

Salt and pepper to your liking

## Instructions

Brown the garlic in the oil, to flavor it-discard the garlic after the oil is flavored

Briefly saute the zucchini until al dent

Remove the zucchini to a mixing bowl

Add the pine nuts to the saute pan and toast them

Add the pine nuts, raisins, Saffron, lemon juice, parsley, mint, salt, and pepper

Mix ingredients and let marinate 2-3 hours in the refrigerator

Serve on a bed of salad greens or grilled bread