Oxbow Farm Mixed Summer Squash Salad with Parmesan, Hazelnuts and Truffle Vinaigrette
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Recipe Credit: Maria Hines and Jason Brzozowy  |  Serves 4  |  About Oxbow Farm

Ingredients

900 g mixed summer squash (patty pan, striped green tiger, zucchini)
60 mL extra-virgin olive oil
1 bunch dill, roughly chopped
120 mL hazelnuts, toasted, chopped
115 g Parmesan block
10 mL white wine vinegar
30 mL white truffle oil
Salt and black pepper

Directions

1. Cut the squash into bite-sized pieces. In a bowl, toss with olive oil, salt, pepper and chopped dill. Let marinate for 20 minutes.

2. For the vinaigrette, whisk together the white wine vinegar and truffle oil. Season with salt and pepper to taste.

3. To finish, combine the squash with the chopped hazelnuts. Adjust seasoning with salt and pepper. Spoon salad onto a serving plate. Using a peeler, garnish the salad with shaved Parmesan.