Oxbow Farm Mixed Summer Squash Salad with Parmesan, Hazelnuts and Truffle Vinaigrette
Ingredients

Mouse over the ? to learn more
Oxbow Farm Mixed Summer Squash Salad with Parmesan, Hazelnuts and Truffle Vinaigrette

Recipe Credit: Maria Hines and Jason Brzozowy  |  Serves 4  |  About Oxbow Farm

**Ingredients**

- 2 pounds mixed summer squash (patty pan, striped green tiger, zucchini)
- 4 tablespoons extra-virgin olive oil
- 1 bunch dill, roughly chopped
- 1/2 cup hazelnuts, toasted, chopped
- 4 ounces Parmesan block
- 2 teaspoons white wine vinegar
- 2 tablespoons 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.