Zucchini "Spaghetti" with Lemon-Chive Dressing



• Prep time: 25 minutes

Ingredients

- 1 Pound medium zucchinis
- 1 Teaspoon salt
- 1 Tablespoon lemon juice
- 1/2 Cup heavy cream
- 1/4 Cup fresh chives, chopped

Directions

- 1. Cut zucchini into long-thin strips julienne. Place in a colander with salt and allow to stand for 15 minutes.
- 2. Squeeze excess moisture from zucchini.
- 3. Combine lemon juice, salt, cream and chives.
- 4. Toss with zucchini and serve.