

Bacon Ranch Zucchini Noodle Salad

- 2 medium zucchinis or squash
- 3 pieces of cooked bacon, chopped
- 1/2 cup shredded carrots
- 1 small can black sliced olives, drained
- 1/2 cup dairy free ranch (Try this recipe: [AIP ranch](#))
- 2 tbsp fresh parsley
- 1 tbsp olive oil or coconut oil
- 1 tsp sea salt

Spiralize the zucchinis with a spiralizer ([like this one](#)). Add the cooking oil to a pan and set to medium/low heat. Cook the zucchini noodles for 2-3 minutes or until just barely soft. Remove the zucchini noodles and drain off any excess water. Place the noodles in a large bowl and add in the bacon, olives, and carrots. Stir in the ranch dressing of choice. Top with fresh parsley and sea salt and serve chilled.

Adapted from www.unboundwellness.com