

Zucchini Salad

INGREDIENTS:

- 2 small zucchini, sliced with spiral vegetable slicer or a julienne slicer
- 1 ½ T minced Italian parsley
- 2 T minced sun-dried tomatoes packed in olive oil
- 1/3 cup roughly chopped Kalamata olives
- ¼ cup red onions thinly sliced with a mandolin
- 1 T extra-virgin olive oil
- ½ T lemon juice
- Sea salt and black pepper

PROCESS:

- Place the zucchini, parsley, sun-dried tomatoes, olives, and onions in a small mixing bowl.
- This is a raw salad, no need to cook the sliced zucchini.
- Drizzle on the olive oil and lemon juice and sprinkle with a little sea salt and black pepper.
- Toss the salad; then let it sit in the fridge for 15-20 minutes before serving.

Enjoy!

Note: If you can find Kalamata olives from an olive bar in a deli that are marinated it adds great flavor to this salad.