

HERBED TOMATO ZUCCHINI SALAD



SERVING SIZE

2



INGREDIENTS

ITEM	QUANTITY	ITEM	QUANTITY
Cherry Tomatoes (Red and Yellow), Halved	1 Pint	Mixed Fresh Herbs, Chopped (Chives, Italian Parsley, Basil)	½ Cup
Large Zucchini, Unpeeled and Sliced Into Thin Rounds, Then Halved	1	Extra Virgin Olive Oil	1 Tbsp.
Shallot, Sliced (or Chopped Red Onion)	1 or (⅓ Cup)	Sumac	2 Tsp.
Lemon Juice, Divided	3 Tbsp.	Garlic Clove, Minced	1 Tsp.
		Sea Salt and Black Pepper	To Taste



PREPARATION

- In a large mixing bowl, combine the halved cherry tomatoes, sliced zucchini, and sliced shallot (or chopped red onion).
- Add 2 tbsp. of the lemon juice and toss gently to coat the vegetables.
- In a small bowl, whisk together the remaining 1 tbsp. lemon juice, olive oil, sumac, and minced garlic.
- Pour the dressing over the vegetables and toss until evenly coated.
- Toss gently again and serve immediately. Enjoy