

Vegetable

ZUCCHINI SALAD

with tomatoes & basil vinaigrette

INGREDIENTS

2 tsp Dijon mustard
2 tbsp red wine vinegar
2 tbsp fresh lemon juice
1 tbsp finely chopped shallots
1 tbsp extra virgin olive oil
2 tbsp freshly chopped basil
salt and pepper to taste
1 large zucchini, cut into half
circles about . inch thick
1 large yellow squash, cut into
half circles about . inch thick
1 large tomato, diced (**or 1 cup
canned diced tomatoes drained**)

DIRECTIONS

1. Fill a large pot with about 2 inches of water, insert a rack or steamer basket into the pot and bring to a boil. Steam the zucchini and squash for about 3 minutes, or until they turn bright. Remove from pot and run under cold water for 30 seconds. Set aside.
2. In a small bowl, whisk Dijon mustard, red wine vinegar and lemon juice together. Add the shallots and slowly whisk in olive oil and basil. Season with salt and pepper.
3. Gently toss the zucchini and squash in the vinaigrette with the tomatoes and serve at room temperature or chilled.

Serves 6