

Tomato and Zucchini Salad

*Provided by Placer/Nevada UC CalFresh
Nutrition Education Program and the Auburn
Interfaith Food Closet*

SERVES: 4

PREP TIME: 10 minutes



INGREDIENTS

- 3-4 medium tomatoes, chopped
- 1 medium-small zucchini, chopped
- 1 tablespoon olive (or vegetable) oil
- 1 tablespoon red wine vinegar
- 1 teaspoon sugar (substitute: 1 teaspoon lemon juice)
- 2 tablespoons fresh chives, chopped
- 1/4 teaspoon salt
- 1/4 teaspoon black pepper
- 1/4 teaspoon Dijon mustard, optional
- 1 teaspoons fresh basil, chopped (or 1 teaspoon dried), optional

DIRECTIONS

1. Combine chopped tomatoes and zucchini.
2. Whisk oil, vinegar, sugar or lemon juice, chives, salt, pepper, and optional mustard together in a small bowl.
3. Mix dressing into tomatoes and zucchini.
4. Add optional basil and toss lightly. Serve.



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