

Tomato and Zucchini Salad

*Provided by CalFresh Healthy Living, UCCE
Placer/Nevada Counties and the Auburn
Interfaith Food Closet*



SERVES: 4

PREP TIME: 10 minutes

INGREDIENTS

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

DIRECTIONS

1. Combine chopped tomatoes and zucchini.
2. Whisk oil, vinegar, sugar, 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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