

## **ZUCCHINI RIBBON SALAD**

*Tender young zucchini should be used for this Greek-inspired salad.*

2 tbsp (25 mL) fresh lemon juice	1/2 cup (125 mL) vertically sliced onion
1 tsp (5 mL) grated lemon peel	1/2 cup (125 mL) shredded feta cheese
1/4 tsp (1 mL) salt	1/4 cup (50 mL) thinly sliced green onion
1/4 tsp (1 mL) freshly ground pepper	1/4 cup (50 mL) chopped pitted kalamata olives
1 clove garlic, crushed	1/4 cup (50 mL) chopped fresh parsley
1/4 cup (50 mL) olive oil	1/4 cup (50 mL) chopped fresh mint
2 medium zucchini, trimmed	

To prepare dressing, whisk together lemon juice, lemon peel, salt, pepper and garlic until combined. Gradually whisk in oil until blended; set aside. Using a vegetable peeler and cutting lengthwise, cut long, thin, ribbon-like strips from zucchini. There should be about 4 cups (1 L) packed zucchini strips. Combine zucchini with remaining ingredients (onion through mint) in a bowl. Add dressing and toss to combine. Serve immediately. Serves 8 - 10.

**Cook's Note:** *The ATCO Blue Flame Kitchen used two 8 inch (20 cm) long zucchini in this recipe.*