



Marinated Zucchini Salad

PREP TIME

15 min

COOK TIME

5 min

CHILL TIME

4-8 hours

SERVINGS

6

COST

\$

COURSE

Side

INGREDIENTS

- 4-5 small zucchini and/or yellow squash, chopped
- 1 can black olives, sliced
- 1 red or green bell pepper, diced

Dressing:

- 1 cup Italian dressing, low sodium
- 2 Tbsp lemon juice
- 1/4 cup parmesan cheese
- 1 Tbsp dried basil
- 1 tsp dried oregano

INSTRUCTIONS

1. Steam squash for 3-5 minutes. Chill.
2. Combine squash, olives, pepper, and red onion in a large bowl.
3. Whisk together dressing ingredients and pour over salad. Toss to coat.
4. Chill in fridge overnight or for 4-8 hours before serving.

NOTES

Additional Vegetables You Could Add

Red onion

COOKING WITH KIDS!



Follow these tips for ideas on how to include your kids while making this recipe

1. You can have your kids help you combine the ingredients once they are chopped up.
2. They could also help whisk together the sauce ingredients.

