



Zucchini & Tomato Salad

Marinated with Garlic

Makes 4 servings ~ \$6.20 (\$1.55 per serving)

Make this an hour ahead to allow the flavors to mingle and marinate before serving.

Ingredients

- 2 zucchini, cut in small triangles, about 1 cup
- 20 cherry tomatoes, about 1 cup
- 2 sprigs mint, diced
- 1 Tbsp. of garlic pieces with olive oil (see recipe below for garlic-infused olive oil)
- 1 Tbsp. of Sherry vinegar (or apple cider vinegar)

Directions

1. Cut the zucchini and tomato to similar size.
2. Dice the mint.
3. Add all together and mix in a bowl. Marinate for about an hour before enjoying.

Garlic-infused olive oil (Cost: \$4.56)

- 12 cloves of garlic
- 1 cup of olive oil

Dice the garlic and place in a canning jar with the olive oil. Do NOT store at room temperature and promptly refrigerate any unused amount. May be stored in the refrigerator for up to 1 week and used in vegetable side dishes, grilled meat dishes or salad dressings.

Recipe courtesy of Amy Hetager and Zahira Carr.

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