



Zucchini Caprese Salad

4 servings
20 minutes

Ingredients

- 2 Zucchini
- 1 1/2 cups Cherry Tomatoes (halved)
- 1 Lemon (juiced)
- 1 1/2 tbsps Balsamic Vinegar
- 2 tbsps Extra Virgin Olive Oil
- 1 Garlic (clove, minced)
- 3 1/2 ozs Small Boconcini (halved)
- 1/2 cup Basil Leaves (chopped)
- Sea Salt & Black Pepper (to taste)

Directions

- 1 Use a spiralizer to spiralize your zucchini into ribbons. Then slice the ribbons so that they are about 5 inches in length. If you do not have a spiralizer, use a peeling knife and take full strokes along the zucchini to create long ribbons.
- 2 Combine the zucchini ribbons and cherry tomatoes in a large bowl.
- 3 In a jar, combine the lemon, vinegar, olive oil and garlic. Put lid on and shake well.
- 4 Pour the dressing over the zucchini noodles and tomatoes and toss well. Place in the fridge and let marinate for at least 10 minutes.
- 5 When ready to serve, transfer to a serving bowl and sprinkle the boconcini balls and basil over top. Season with sea salt and black pepper to taste. Divide into bowls and enjoy!

Notes

Make it a Meal, Serve with a grilled chicken breast for some added protein.