## **Cucumber Tomato Salad with Zucchini**

From – *Allrecipes.com* 

2 cucumbers - diced
1 zucchini - diced
1/2 onion - thinly sliced
3 tomatoes - diced
1 cup chopped black olives
2 Tbsp chopped fresh basil
2 tsp fresh thyme leaves
3 Tbsp red wine vinegar
1 Tbsp balsamic vinegar
1 1/2 tsp lemon zest
1/2 lemon, juiced
1 1/4 tsp kosher salt, or to taste

<sup>1</sup>/<sub>2</sub> tsp white sugar <sup>1</sup>/<sub>4</sub> tsp freshly ground black pepper

<sup>1</sup>/<sub>2</sub> cup extra-virgin olive oil

- In a large salad bowl, mix together the cucumbers, zucchini, red onion, tomatoes, black olives, basil, and thyme.
- In a separate bowl, whisk together the red wine vinegar, balsamic vinegar, lemon zest, lemon juice, kosher salt, sugar, and white pepper until thoroughly combined.
- Pour the olive oil slowly into the dressing mixture, whisking to combine.
- Pour the dressing over the salad, and serve.



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