

Heirloom Tomato & Zucchini Salad

Ingredients

7 large heirloom tomatoes (about 2 ½ pounds), cut into wedges
3 medium zucchinis, halved lengthwise and thinly sliced
2 medium sweet yellow peppers, thinly sliced
1/3 cup cider vinegar
3 tablespoons olive oil
1 tablespoon sugar
1 ½ teaspoons salt
1 tablespoon each minced fresh basil, parsley, and tarragon

Directions

1. In a large bowl, combine tomatoes, zucchini, and peppers. In a small bowl, whisk vinegar, oil, sugar, and salt until blended. Stir in herbs.
2. Just before serving, drizzle dressing over salad; toss gently to coat.

Source: tasteofhome.com

Makes: 12 Servings **Prep/Total Time:** 25 minutes

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Crisp Cucumber Salsa



Ingredients

- | | |
|---|------------------------------|
| 2 cups finely chopped cucumber, peeled & seeded | ¼ cup reduced-fat sour cream |
| ½ cup finely chopped seeded tomato | 1 ½ teaspoons lemon juice |
| ¼ cup chopped red onion | 1 ½ teaspoons lime juice |
| 2 tablespoons minced fresh parsley | ¼ teaspoon ground cumin |
| 1 jalapeno pepper, seeded and chopped | ¼ teaspoon seasoned salt |
| 4 ½ teaspoons minced fresh cilantro | Baked tortilla chip scoops |
| 1 garlic clove, minced | |

Directions

1. In a small bowl, combine the first 7 ingredients. In another bowl, combine the sour cream, lemon juice, lime juice, cumin, & seasoned salt. Pour over cucumber mixture & toss gently to coat. Serve immediately with chips.

Notes

Don't skip seeding the cucumber. Otherwise you may end up with a watery salad. To make seeding a breeze, halve cucumbers lengthwise and use a spoon to scoop out the pulpy centers. Wear disposable gloves when cutting hot peppers; the oils can burn skin. Avoid touching your face. This is a stellar topping for simple grilled salmon.

Source: tasteofhome.com

Makes: 2 ½ cups **Prep/Total Time:** 20 minutes



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