

## 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](http://tasteofhome.com)

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

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