

# Shaved Zucchini Salad

## Ingredients

- 1/4 cup extra-virgin olive oil
- 2 tablespoons lemon juice (or white vinegar)
- 1 large clove of garlic chopped
- salt & Pepper
- 1kg medium zucchini, trimmed
- 1/2 cup coarsely chopped fresh basil
- 300g ripe tomatoes, roughly chopped
- 1/2 cup torn basil leaves



## Preparation

1. Whisk oil, lemon juice/vinegar, garlic, salt and pepper, in small bowl to blend. Set dressing aside.
2. Using vegetable peeler or V-slicer and working from top to bottom of each zucchini, slice zucchini into ribbons (about 2mm thick). Place ribbons in large bowl. Add basil and tomatoes, then dressing; toss to coat. Using vegetable peeler

