



Garden Fresh Farm Recipes

Zucchini Greek Zoodle Salad

Zucchini “zoodles” are spiralized strips of zucchini. They work great in this Greek salad. The best part is that they are packed with nutrients, low carb, gluten-free plus they taste great.

Ingredients

2 zucchini
1/4 English cucumber, chopped 10 cherry tomatoes, halved, or more to taste
10 pitted kalamata olives, halved, or more to taste
1/4 cup thinly sliced red onion
2 ounces crumbled reduced-fat feta cheese
2 tablespoons extra-virgin olive oil
2 tablespoons fresh lemon juice
Pepperoni
1 teaspoon dried oregano
salt and ground black pepper to taste

Directions:

Cut zucchini into noodle-shaped strands using a spiralizing tool. Place "zoodles" in a large bowl and top with cucumber, tomatoes, olives, red onion, pepperoni and feta cheese.

Whisk olive oil, lemon juice, oregano, salt, and pepper together in a bowl until dressing is smooth; pour over "zoodle" mixture and toss to coat.

Marinate salad in refrigerator for 10 to 15 minutes.

Note: - You may wish to cut noodles in half to make them more manageable. After putting zucchini through spiralizer, pile on top of a cutting board and cut down center of pile with a large knife. You can also spiral cut cucumber instead of chopping.