

Zucchini & Carrot Ribbon Salad with Lemon-Basil Vinaigrette

1 medium zucchini, peeled into ribbons (save the core)
2 medium carrots, peeled into ribbons
1/2 red onion, thinly sliced
1 can of butter beans, drained and rinsed
A handful of cherry or grape tomatoes, halved
Fresh basil leaves, chiffonade sliced
Optional: additional yellow summer squash for color and variety

For the Lemon-Basil Vinaigrette:

3 T. Extra virgin olive oil
2 T. Lemon juice
1 tsp dried basil
1 tsp agave nectar (or sugar)
1 tsp minced garlic (approx 1 clove)
Pink salt & white pepper to taste

*Optional: Double the dressing recipe if you prefer more, or save extra for later on a salad!

*If you prefer to not make your own dressing, you can use store-bought Italian dressing instead.

Whisk all dressing ingredients together in a mixing bowl. Add all other ingredients and toss gently. Let chill in the fridge for 30 minutes to one hour for best flavor and then toss lightly before serving.

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