

## Cold Veggie Salad



Ten pieces of each of the following:

Carrots - cut in 3-inch strips (not too thin)

Whole snow peas

Whole string beans

Red pepper cut in strips (use  $\frac{1}{4}$  of a pepper to make the 10 pieces)

Black olives - use 10 and cut each one in half

3 scallions - cut up into 10 pieces

yellow squash - cut in 3-inch strips

The idea is for all the veggies (with the exception of the olives) to be roughly the same size.

Boil the carrots, snow peas and string beans for 3-4 minutes. All other veggies remain raw.

### Marinade:

6 tablespoons olive oil

4 $\frac{1}{2}$  teaspoons lemon juice

1 tablespoon apple cider vinegar

1 tablespoon chopped fresh parsley

1 $\frac{1}{2}$  teaspoons white sugar

1 clove garlic (pressed)

salt and pepper

Marinate the veggies for 1 - 2 hours or overnight in refrigerator.

If you want to double the recipe - double the veggies, but don't double the marinade.

a recipe from Dolce Zitella

