

# ZUCCHINI FETTUCCHINE WITH FRESH TOMATO SALSA

Summertime is perfect for cold, raw salads. This recipe from one of our clients, Cindy Ussery, is so easy to prepare and just delicious. It offers a beautiful presentation, as well, and is great for outdoor barbecues or entertaining. With the zucchini sliced thin with a vegetable/potato peeler, you get a nice texture of crunch without feeling like you're eating a big piece of raw zucchini. This will be sure to be a summertime favorite. One serving equals two cups of the salad. Great recipes, Cindy!



## INGREDIENTS

2 medium to large organic zucchini  
2 ripe tomatoes, chopped  
10-14 fresh basil leaves, cut into ribbons or chopped  
1 Tbsp. extra-virgin olive oil  
2 cloves garlic, minced  
Himalayan sea salt & freshly-ground pepper, to taste

## **INSTRUCTIONS**

Shave the zucchini lengthwise with a vegetable/potato peeler to make the “noodles.” Place zucchini into a large bowl, adding the tomatoes, basil, oil and garlic.

For another layer of flavor, add red wine vinegar to taste or some crushed red pepper to spice things up a little.

Toss gently until well-combined. Add sea salt & pepper, to taste.