



Fresh Zucchini and Tomato Salad

Fresh zucchini and greens tossed with a bright vinaigrette and topped with chopped croutons.

Yield: 12 servings

Vinaigrette

- 2 cups El Verano Sabroso Salsa Style Diced Tomatoes, drained
- ½ cup Extra virgin olive oil
- ¼ cup Red wine vinegar
- 2 tbsp. Dijon mustard
- 3 tbsp. Garlic, minced
- ½ tsp. Sea salt
- ¼ tsp. Freshly ground black pepper

Ingredients

- 4 Zucchini, sliced lengthwise very thin using y-peeler, vegetable peeler or mandolin
- 3 cups Arugula leaves
- ¾ cup Fresh basil leaves, chiffonade
- ¾ cup Prosciutto, chopped
- ¾ cup Red onion, minced
- 1 tsp. Sea salt
- ½ tsp. Freshly ground black pepper
- 3 cups Prepared croutons, roughly chopped

Directions

1. In a non-reactive bowl, whisk together the vinaigrette ingredients. Refrigerate at least 2 hours or overnight.
To Assemble One Salad – place the following ingredients in a 4-quart bowl:
 - 2 oz. - Vinaigrette
 - ½ cup - Tomatoes, diced 1"
 - 1 cup – Zucchini slices
 - 1 tbsp. – Red onion
 - ¼ cup – Arugula leaves
 - 1 tbsp. – Basil leaves
 - 1 tbsp. - Prosciutto
 - To taste – Sea salt
 - To taste - Freshly ground black pepper
 - ¼ cup – Croutons, chopped
2. Toss salad ingredients with vinaigrette until thoroughly mixed. Place salad onto a large chilled, rimmed salad bowl.
3. Season with freshly ground black pepper and salt to taste. Top with chopped croutons. Serve immediately.