

ITALIAN ZUCCHINI SALAD

Ingredients

2 medium-sized zucchini	$\frac{1}{8}$ tsp (large pinch) dried marjoram
8 Tbsp olive oil	1 garlic clove, crushed
3 Tbsp red wine vinegar	$\frac{1}{4}$ tsp salt
1 scallion, white part only, finely chopped	2 Tbsp chopped fresh parsley
$\frac{1}{2}$ tsp dried basil	$\frac{1}{2}$ tsp freshly ground black pepper
$\frac{1}{8}$ tsp (large pinch) dried oregano	

Directions

1. Cook the zucchini in a pot of salted boiling water for 7 to 8 minutes. Drain well and rinse in very cold water for 5 minutes. Drain again. Slice them thinly.
2. Put the olive oil, vinegar, scallion, basil, oregano, marjoram, garlic, and salt in a jar with a tightly fitting lid. Cover tightly and shake until well blended.
3. Put the zucchini and the dressing in a salad bowl. Toss very gently. Let it stand for 15 to 20 minutes. Sprinkle with parsley and pepper and serve.

Serves 4