

Raw Zucchini Salad with Tomato and Basil

A light summer salad with raw zucchini, tomatoes, and basil with a simple olive oil and vinegar dressing to bring out the flavor of the vegetables. It tastes best with farm fresh vegetables from your local market or your yard.

Recipe by [Leah Hansen](#) | Created on **Mar 8, 2022**

Ingredients

- 4 cups thinly sliced zucchini
- 4 tomatoes, thinly sliced
- 6 tablespoons olive oil
- 3 tablespoons white balsamic vinegar
- salt and freshly ground pepper to taste
- 2 tablespoons chopped fresh basil

Directions

- Combine zucchini and tomatoes in a salad bowl. Whisk oil, vinegar, salt, and pepper together until well combined. Pour over vegetables and toss. Let sit for 15 minutes. Sprinkle with basil right before serving.

Nutrition Facts

Serving: **4 servings** | Calories: **228.6 kcal** | Carbohydrates: **10.7 g** | Protein: **2.7 g** | Saturated fat: **2.9 g** | Sodium: **60.6 mg** | Fiber: **2.9 g** | Sugar: **7 g**

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