

## Cucumber Tomato Salad with Zucchini and Black Olives in Lemon Balsamic Vinaigrette

Jacob · 30/09/2024



### Prep Time

6

### Difficult

Medium

### Servings

N/A

### Description

This zucchini salad is a deliciously light and freshtasting twist on cucumber tomato salad. It takes me to the waters edge and begs to be served with fresh seafood. Substitute Greek Kalamata olives for black olives if desired.

### Ingredients

- - 2 large cucumbers
- diced - 1 zucchini
- diced - ½ red onion
- thinly sliced - 3 large tomatoes
- diced - 1 cup chopped black olives - 2 tablespoons chopped fresh basil - 2 teaspoons fresh thyme leaves - 3 tablespoons red wine vinegar - 1 tablespoon balsamic vinegar - 1 ½ teaspoons lemon zest - ½ lemon
- juiced - 1 ¼ teaspoons kosher salt
- or to taste - ½ teaspoon white sugar - ¼ teaspoon freshly ground black pepper - ½ cup extra-virgin olive oil

### Instructions

1. Mix cucumbers
2. zucchini
3. red onion
4. tomatoes
5. black olives
6. basil
7. and thyme together in a large salad bowl. In a separate bowl
8. whisk red wine vinegar
9. balsamic vinegar
10. lemon zest
11. lemon juice
12. kosher salt
13. sugar
14. and white pepper together until thoroughly combined. Pour olive oil slowly into dressing mixture
15. whisking to combine. Pour dressing over salad and serve.