

Making it delicious

Marinated Veggie Salad

THE
Open
Door

Ingredients

• 6 cups chopped vegetables:

Carrots, zucchini, tomatoes, broccoli or cauliflower, onion, bell pepper, cucumber, green beans, corn, etc.

• 1/4 cup olive oil

• 1/4 cup red wine vinegar

• 2 teaspoons Dijon mustard

• 1 teaspoon Italian seasoning

• 1/4 tsp onion powder

• 1 clove garlic, minced (or 1/8 tsp. garlic powder)

• 1/2 tsp. salt

• 1/4 tsp. pepper



Instructions

- Make the dressing: add the ingredients to a bowl and whisk to combine. Taste, then add more salt, pepper, and/or oil if necessary.
- Add vegetables to a large bowl and mix with 3/4 of the dressing.
- Refrigerate for 4-8 hours. Toss with remaining dressing just before serving.

Recipe adapted from www.iowagirleats.com "Marinated Vegetable Salad"

SERVINGS: 8 | PREP TIME: 15 MIN + REFRIGERATION

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