

Garden Chef Zucchini Salad with Roasted Corn, Feta and Lemon Vinaigrette

For salad

1 cup raw zucchini, 1" diced
1/2 cup roasted corn kernels
1/2 cup small cherry tomatoes
1/3 cup feta cheese, crumbled
4-5 fresh basil leaves, cut into thin strips
sea salt, to taste
fresh ground pepper, to taste

Toss all ingredients together in a large salad bowl. Dress with lemon vinaigrette. Garnish salad with thin strips of fresh basil.

For lemon vinaigrette

1/4 tsp finely grated lemon zest
2 T fresh lemon juice
1/2-1 tsp honey
1/4 tsp Dijon mustard
1 small clove garlic, minced
4 T extra virgin olive oil
salt and pepper to taste

Mix together the lemon zest, lemon juice, honey, garlic and mustard. Add the olive oil in a slow stream, whisking constantly until the dressing is well blended. Season with salt and freshly ground black pepper.

Serves 4-6



ATLANTA BOTANICAL GARDEN