



Zucchini Ribbon Salad



PointsPlus™ Value: 3

Servings: 2

Preparation Time: 12 min

Cooking Time: 0 min

Level of Difficulty: Moderate

Once prepared, this dish should be served promptly, as cut zucchini will release water upon standing and lose some of its crisp texture.

Ingredients

- 1 medium zucchini
- 4 oz yellow summer squash
- 1 tsp fresh lemon juice
- 1/8 tsp table salt, plus 1/4 tsp of salt
- 2 medium tomato(es), ripe, coarsely chopped
- 8 leaf/leaves basil, leaves, torn
- 2 tsp olive oil, extra-virgin
- 8 medium olive(s), salt-cured, black
- 1/4 oz pine nuts, about 2 1/2 tsp, toasted

Instructions

Trim ends of zucchini and squash. With cheese planer, cut both vegetables lengthwise into thin, long strips. With a knife, cut strips lengthwise into thinner, fettuccine-like strips. In bowl, toss zucchini and squash with lemon juice and 1/8 teaspoon salt. Set aside 5 minutes.

In food processor, combine tomatoes, 6 basil leaves, oil and remaining 1/4 teaspoon salt. Process until coarsely chopped.

Drain any liquid in zucchini mixture and divide among two serving plates; top each with half the tomato dressing, olives and pine nuts. Garnish with remaining fresh basil leaves and serve.

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