

## **Marinated Zucchini and Squash Salad**

1/2 cup cider vinegar

4 teaspoons sugar

1/2 teaspoon salt, divided

3 zucchini (about 1 1/2 pounds)

2 yellow squash (about 3/4 pound)

1 garlic clove, peeled

1/2 cup packed fresh basil leaves

1 tablespoon fresh lemon juice

1 tablespoon extra-virgin olive oil

3 ounces part-skim mozzarella cheese, cut into 1/4-inch cubes

1. Combine vinegar, sugar, and 1/4 teaspoon salt until sugar dissolves. Trim ends of zucchini and squash; cut into thin ribbons with harp-shaped peeler. Add to vinegar mixture. Cover and chill 2 hours or overnight.

2. Bring a small pan of water to a boil; add garlic. Remove with a slotted spoon after 1 minute. Rinse under cold water; set aside. Add basil to boiling water; immediately remove and rinse under cold water. Reserve 1 tablespoon of cooking liquid. Transfer garlic and basil to a food processor, and add lemon juice, olive oil, reserved water, and the remaining 1/4 teaspoon salt. Process until smooth.

3. Drain squash, and divide among 4 plates. Top with cubed mozzarella, and drizzle with basil oil.

Adapted from [Health.com](http://Health.com)