

Tomato and Zucchini Platter with Blue Cheese

Better Homes and Gardens Garden Fresh Recipes - July 2011

Servings: 8

Preparation Time: 25 minutes

Chill: 4 hours

1 1/2 pounds heirloom tomatoes (Lime Green, Cherokee Purple, Russian Rose, Box Car Willie), thickly sliced

1/2 large zucchini or yellow summer squash

1/2 cup Kalamata olives, pitted

1/2 cup (2 oz) blue cheese, crumbled

1 tablespoon snipped fresh chives or sliced green onion (optional)

sea salt

ground black pepper

Sherry-Thyme Vinaigrette dressing (see recipe)

Arrange the tomatoes on a large platter.

Using a vegetable peeler, thinly slice the zucchini lengthwise into ribbons. Tuck the zucchini ribbons under and around the tomatoes.

Top with the olives, cheese, and chives (if desired).

Cover and chill up to 4 hours.

To serve, sprinkle the salad lightly with salt and pepper.

Drizzle with Sherry-Thyme Vinaigrette dressing.

Cover and let stand for 30 minutes before serving.

Per Serving (excluding unknown items): 64 Calories; 6g Fat (83.6% calories from fat); 2g Protein; 1g Carbohydrate; 0g Dietary Fiber; 5mg Cholesterol; 334mg Sodium. Exchanges: 0 Lean Meat; 0 Fruit; 1 Fat.