

Marinated veggies make a wonderful side dish or snack. Take this fresh salad to work with you!

Serves 6



Marinated Veggie Salad

- 2 c. fresh broccoli florets
- 2 c. fresh cauliflowerets
- 1 medium cucumber, halved and thinly sliced
- 1 c. sliced fresh mushrooms
- 1 c. cherry tomatoes, halved
- 1/3 c. finely chopped red onion
- 1/2 c. pitted black olives
- 1 recipe of homemade Vinaigrette Dressing, below

In a large bowl, combine vegetables, olives and onion. Add dressing; toss to coat. Cover; refrigerate for 8 hours or overnight.

Vinaigrette Dressing:

- 1/3 c. olive oil
- 3 Tbs. cider vinegar
- 1 tsp. salt
- 1 tsp. dried oregano
- 1/2 tsp. honey

In a jar with a tight-fitting lid, combine the dressing ingredients; shake well. Use as directed above.