



# ZUCCHINI FETTUCCINE WITH FRESH TOMATO SALSA

By Dr. Cindy Tanzar  
(Standard/Vegan)

Summertime is perfect for cold, raw salads. This recipe from one of our clients, Cindy Ussery, is so easy to prepare and just delicious. It offers a beautiful presentation, as well, and is great for outdoor barbecues or entertaining. With the zucchini sliced thin with a vegetable/potato peeler, you get a nice texture of crunch without feeling like you're eating a big piece of raw zucchini. This will be sure to be a summertime favorite.

Makes 2-3 servings. One serving equals two cups of the salad. Great recipes, Cindy!



## INGREDIENTS

2 medium or large zucchinis

2 ripe tomatoes, chopped

10-14 fresh basil leaves, cut into ribbons or chopped



1 Tbsp. extra-virgin olive oil  
2 cloves garlic, minced  
Pink Himalayan salt & pepper, to taste

## **INSTRUCTIONS**

Shave the zucchini lengthwise with a vegetable/potato peeler to make the “noodles.” Place zucchini into a large bowl, adding the tomatoes, basil, oil and garlic.

For another layer of flavor, add red wine vinegar to taste or some crushed red pepper to spice things up a little.

Toss gently until well-combined. Add sea salt & pepper, to taste.