

## Ontario Garden Salad

*This fresh tasting salad features the pick of the crop from Ontario gardens. Marinating the vegetables in a simple vinaigrette adds extra flavour.*

### **Salad:**

3	medium Ontario field tomatoes, cut into wedges
1	medium Ontario zucchini, thinly sliced
1	medium Ontario carrot, thinly sliced
2	Ontario Green onions, sliced
½ cup (125 ml)	Ontario green beans or Ontario snow peas
	Ontario lettuce

### **Dressing:**

⅓ cup (75 ml)	vegetable oil
2 tbsp (25 ml)	red or white wine vinegar
1 tbsp (15 ml)	fresh chopped basil or ½ tsp (2 ml) dried basil
½ tsp (2 ml)	salt
¼ tsp (1 ml)	pepper

1. **Salad:** Place tomatoes in shallow dish; top with zucchini, carrot and green onions.
2. **Dressing:** In jar with tight-fitting lid, shake together all ingredients until well blended.
3. Pour dressing over salad. Cover and chill for several hours to allow flavours to blend. Serve salad on lettuce leaves. *Serves 4 to 6.*