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## *Lemon Zucchini Salad with Tomatoes and Sweet Corn*

Serves 8

### *Ingredients:*

6 medium zucchini, shaved into very thin strips (use a mandolin or vegetable peeler)  
juice of 2 large lemons  
salt and freshly ground black pepper

### **Warm Garlic Oil:**

1 medium onion, cut into ¼-inch dice  
6 large garlic cloves, minced  
16 fresh basil leaves, torn  
1 cup EVOO  
kernels cut from 4 to 6 large ears of fresh corn, or about 6 cups frozen corn, defrosted  
4 (1-pt) baskets small tomatoes (grape, black heirlooms or whatever tastes good), halved or left whole

### **Dressing:**

1 1/3 cups crumbled feta cheese  
1 1/3 cups sour cream  
2 tight-packed TBSP fresh basil or parsley leaves, torn

### *Preparation:*

1. In a colander set over a bowl, toss together the zucchini, lemon juice, salt and pepper, and let the mixture stand while you pull together the rest of the dish.
2. In a medium microwave-proof bowl, combine the onion, garlic, basil leaves, and olive oil with a little salt and pepper. Cover with a paper towel and microwave on high for 1 minute. Remove from the microwave, stir in the corn and set aside.
3. Pat the zucchini strips dry and divide them between individual serving plates, so they're heaped in the center of each one. Save the liquid in the bowl. Divide the tomatoes between the plates, piling them atop the zucchini. Then spoon the corn, oil, onion and garlic mixture over the tomatoes.
4. Drizzle a tablespoon or more of the zucchini liquid over each salad. Finally, streak the dressing over each salad and serve.

Adapted from a recipe by: Lynne Rossetto Kasper, 2011

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