

Cucumber Tomato Salad with Zucchini and Black Olives in Lemon Balsamic Vinaigrette

2 large cucumbers, diced	1 Tbl balsamic vinegar
1 zucchini, diced	1 1 / 2 tsp lemon zest
1 / 2 red onion, thinly sliced	1 / 2 lemon, juiced
3 large tomatoes, diced	1 1/ 2 tsp kosher salt, or to taste
1 cup chopped black olives	1 / 2 tsp white sugar
2 Tbl chopped fresh basil	1 / 4 tsp freshly ground black pepper
2 tsp fresh thyme leaves	1 / 2 cup olive oil
3 Tbl red wine vinegar	

1. In a large salad bowl, mix together the cucumbers, zucchini, red onion, tomatoes, black olives, basil, and thyme.
2. In a separate bowl, whisk together the red wine vinegar, balsamic vinegar, lemon zest, lemon juice, kosher salt, sugar, and white pepper until thoroughly combined.
3. Pour the olive oil slowly into the dressing mixture, whisking to combine.
4. Pour the dressing over the salad, and serve.

NOTES from the Cook

1. This is a deliciously light and fresh-tasting twist on cucumber tomato salad. It takes me to the water's edge, and begs to be served with fresh seafood.
2. Substitute Greek kalamata olives for black olives if desired.

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