



## Spaghettoni Salad

½ cup canola oil  
½ cup white vinegar oil  
2 TBS lemon juice  
2 TBS sugar  
1 tsp. salt  
Freshly ground black pepper  
½ pound cooked spaghettoni - drained and shocked in cold water  
1 cup diced zucchini – unpeeled and raw (about 1 small one)  
1 cup cherry tomatoes  
1 cup diced cucumber – peeled and seeded (about 1 small one)  
¾ cup julienned spinach leaves or torn baby spinach leaves  
½ cup finely sliced red onion

### **MAKE THE DRESSING:**

Place the oil, vinegar, lemon juice, sugar, salt and black pepper in a bowl. Whisk until emulsified. Set aside.

### **MAKE THE SALAD:**

Place the spaghettoni, zucchini, cucumbers, cherry tomatoes, spinach and red onion in a bowl. Add the dressing. Toss until evenly coated. Refrigerate for up to 3 days. If necessary – if salad dries up – make a little bit of the dressing and doctor your salad by adding it in. Enjoy!