



Spaghettini 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 spaghettini - 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 spaghettini, 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!