

Zucchini Corn Salad with Lemon Vinaigrette

7 ingredients · 15 minutes · 4 servings



Directions

1. In a bowl, combine the olive oil, lemon juice, salt and mustard. Add the tofu and marinate for at least 10 minutes.
2. Use a peeler to slice the zucchini into thin strips.
3. Arrange the zucchini and corn on a serving plate. Remove the tofu from the lemon vinaigrette and crumble over top. Drizzle your desired amount of leftover lemon marinade over top as a dressing. Enjoy!

Notes

Leftovers

Refrigerate in an airtight container for up to five days.

More Flavor

Grill corn on the cob until tender and slightly charred. Slice the kernels off the cob into the salad.

Additional Toppings

Top with red pepper flakes, fresh herbs, red onion, black pepper, chickpeas or chicken breast.

No Tofu

Use feta or goat cheese instead.

Ingredients

- 1 cup Extra Virgin Olive Oil
- 2 Lemon (juiced)
- 1/2 tsp Sea Salt
- 1 tsp Dijon Mustard
- 6 ozs Tofu (extra firm, pressed dry, cubed)
- 2 Zucchini
- 2 cups Corn (cooked)