Zucchini Ribbon Salad

FOODSERVICE

SERVING SIZE: **40**

Ingredients

- 1 pint Red Wine Vinegar
- 3 1/3 tablespoons Salt
- 1 1/4 teaspoons Black Pepper
- 1 2/3 tablespoons Dry Oregano
- 1 2/3 tablespoons Minced Garlic
- 1 1/4 quarts Canola Oil
- 2 1/2 cups Red Onion, Sliced
- 5 cups Red Pepper, Julienne
- 10 cups **Furmano's Chick Peas**, Drained
- 20 cups Zucchini, Ribbon Cut

In This Recipe



Extra Fancy Chick Peas (Garbanzo Beans)

Preparation

1. In a large mixing bowl, combine Red Wine Vinegar, Salt, Black Pepper, Dried Oregano, and Minced Garlic.
2. While whisking vinegar mixture, slowly add Canola Oil in a steady stream. Whisk until emulsified.
3. Next, add Red Onions, Red Pepper, and Furmano's Chick Peas to dressing.
4. Pour dressing over Zucchini Ribbons and lightly toss to coat.

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