

# Marinated Vegetable Salad

## Ingredients

oil	5 tablespoons
vinegar	5 tablespoons
salt	¼ teaspoon
black pepper	½ teaspoon
oregano	2 teaspoons
basil	2 teaspoons
garlic powder	2 teaspoons
vegetables, chopped	6 cups (broccoli, cauliflower, carrots, celery, cucumber)



## Directions

1. To make Italian dressing add oil, vinegar, salt, black pepper, oregano, basil and garlic powder in a small bowl. Mix well with a fork.
2. Wash and cut up your favorite vegetables into bite sized pieces and place in a large bowl.
3. Pour dressing over vegetables and mix together.
4. Serve and enjoy!

**Makes 6 servings**

## Tips:

Leave the salad to chill for at least an hour in the fridge to help the vegetables marinate in the dressing and become more flavorful!

Add cooked or canned beans, leftover cooked chicken, or tofu to add extra protein. If you add cooked pasta or rice – you have a meal!

