Herbed Zucchini Salad
Serves 4-6 portions

Ingredients:
1 pint cherry tomatoes (red and yellow), sliced in half lengthwise
1 large zucchini, washed and cut into 1/2" slices
1 shallot, sliced and soaked in 2 Tablespoons lemon juice (substitute with ⅓ cup chopped red onion)
½ cup chopped fresh herbs (chives, Italian parsley, and/or basil)

Dressing
¼ cup extra virgin olive oil
2 teaspoons sumac (or lemon juice)
Pinch smoked paprika (optional)
1 teaspoon garlic powder (or two cloves garlic, peeled and minced)
1 Tablespoon extra lemon juice
Sea salt and crushed black pepper, to taste
Lemon slices, to garnish

Procedure:
1) Wash and slice tomatoes and zucchini. Place in a large serving bowl.
2) Slice your shallot (or red onion) and soak in 2 Tablespoons lemon juice. Set aside.
3) Chop your herbs and place in a small bowl. Toss together.
4) Combine your olive oil, sumac, paprika, garlic, salt, pepper, and lemon to juice together in a bowl. Whisk together. Pour over your tomatoes and zucchini and toss to incorporate.
5) Drain shallot slices, and discard the lemon juice. Add shallots and herbs to salad, and toss again.
6) Garnish with extra lemon slices and salt/pepper to taste.
7) Serve right away, or store in an airtight container for up to 3 days.