

Greek Zoodle Salad

1 zucchini

1/4 English cucumber, chopped

5 cherry tomatoes, halved, or more to taste

5 pitted kalamata olives, halved, or more to taste

2 Tablespoons thinly sliced red onion

3 Tablespoons crumbled feta cheese

1 tablespoon extra-virgin olive oil

1 tablespoon fresh lemon juice

Fresh garlic minced, to taste

1/4 teaspoon dry oregano

salt and ground black pepper to taste

Fresh parsley, roughly chopped or torn

Cut zucchini into noodle-shaped strands using a spiralizing tool.

Cut long noodles in half to make them more manageable.

Place "zoodles" in a bowl and top with cucumber, tomatoes, olives, red onion, and feta cheese.

Whisk olive oil, lemon juice, garlic, oregano, salt, and pepper together in a bowl until dressing is smooth; pour over "zoodle" mixture and toss to coat. Top with parsley.

Marinate salad in refrigerator for at least 10 to 15 minutes before serving.