

Mediterranean Marinated Vegetable Salad

**Prep Time:**

15 min

Total Time:

1 hr 15 min

Makes:

8 servings, 1 cup each

2 large tomatoes, cut into wedges

1 each: green and yellow pepper, coarsely chopped

1 zucchini, cut lengthwise in half, sliced

1/4 cup red onion wedges

1/2 cup KRAFT Zesty Italian Dressing

2 Tbsp. chopped fresh basil
2 cloves garlic, minced
1 cup KRAFT Three Cheese Crumbles

TOSS tomatoes, peppers, zucchini and onions in large bowl.

COMBINE dressing, basil and garlic. Pour over vegetable mixture; toss to coat.

ADD cheese; mix lightly. Refrigerate at least 1 hour to marinate.

* Made with quality cheeses crafted in the USA.

Kraft Kitchens Tips

Serving Suggestion- Top with chopped cooked chicken just before serving.

Substitute - Prepare as directed, using KRAFT Light Zesty Italian Reduced Fat Dressing.

Make Ahead Salad can be stored in refrigerator up to 24 hours before serving.

Customer substitute: " I substituted Light Italian Vinaigrette for the Zesty and used Fat Free Feta cheese. The taste was so mouth watering! "

Nutritional Information

Calories 120

Total fat 8 g

Saturated fat 3 g

Cholesterol 15 mg

Sodium 260 mg

Carbohydrate 7 g

Dietary fiber 1 g

Sugars 4 g

Protein 4 g

Vitamin A 15 %DV

Vitamin C 80 %DV

Calcium 10 %DV

Iron 2 %DV

Nutrition Bonus

The peppers in this cold vegetable salad are rich in vitamin C.