

Zucchini Slaw

written by The Recipe Exchange | May 12, 2015

Ingredients

6 med. zucchini – grated
2 tsp. salt
1 lrg. carrot – grated
1 med. red bell pepper – seeded, julienne
1 rib celery – minced
1 sm. onion – minced
2 Tbls. chopped fresh parsley
2 Tbls. chopped fresh dill weed
3/4 cup mayonnaise – low-fat okay
2 Tbls. Dijon mustard
2 Tbls. red wine vinegar
1 Tbls. olive oil
1 Tbls. honey
1 tsp. prepared horseradish
1/4 tsp. black pepper

Directions

Combine zucchini and salt; toss well.

Place in colander and let stand for 30 minutes.

Rinse under cold water, drain, and squeeze out excess moisture.

Place zucchini in bowl and add carrot, red pepper, onion and celery; toss well.

Sprinkle with parsley and dill.

Combine mayonnaise, mustard, vinegar, oil, honey, horseradish and pepper; stir into zucchini mixture.

Taste and adjust seasoning if necessary.