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Sundried Tomato Mediterranean Zucchini Noodle Salad

This refreshing and healthy salad is inspired by Mediterranean flavors. It features zucchini noodles tossed with sundried tomatoes, olives, feta cheese, and a tangy lemon dressing. Perfect for a light lunch or as a side dish for a summer barbecue.

Recipe Type: Vegan Prep Time: 15 mins

Cook Time: N/A Total Time: 15 mins

Recipe Yield: 500 grams Number of Servings: 4

Serving Size: 125 g

Ingredients

500 g	zucchini
100 g	sundried tomatoes
100 g	kalamata olives
100 g	feta cheese

1 g	Lemon
30 g	olive oil
5 g	Salt
2 g	Black pepper

Directions

Step 1



Using a spiralizer, spiralize the zucchini into noodles.

Prep Time: 5 mins

Cook Time: 0 mins

Step 2



Chop the sundried tomatoes, olives, and feta cheese into small pieces.

Prep Time: 5 mins

Cook Time: 0 mins

Step 3

Mixing

In a small bowl, whisk together the lemon juice, olive oil, salt, and black pepper to make the dressing.

Prep Time: 5 mins

Cook Time: 0 mins

Step 4



In a large bowl, combine the zucchini noodles, chopped sundried tomatoes, olives, and feta cheese. Pour the dressing over the salad and toss to coat.

Prep Time: 0 mins

Cook Time: 0 mins

Step 5

Serving

Serve the salad chilled and enjoy!

Prep Time: 0 mins

Cook Time: 0 mins

Nutrition Facts

Calories: 120 kcal

Fat:	8 a
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Protein: 5 g

Carbohydrates: 8 g

Nutrition Facts

Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	5 g	29.41%	29.41%

Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	8 g	14.55%	16%
Fibers	3 g	7.89%	12%
Sugars	4 g	N/A	N/A
Lactose	0 g	N/A	N/A

Fats

Nutrient Value	% Daily Intake (Males)	% Daily Intake (Females)
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Monounsaturated Fat	4 g	N/A	N/A
Saturated Fat	3 g	13.64%	17.65%
Fat	8 g	28.57%	32%
Cholesterol	15 mg	N/A	N/A

Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	10 iu	1.11%	1.43%
Vitamin C	30 mg	33.33%	40%
Vitamin B6	0 mg	0%	0%
Vitamin B12	0 mcg	0%	0%
Vitamin E	2 mg	13.33%	13.33%
Vitamin D	0 mcg	0%	0%

Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	400 mg	17.39%	17.39%
Calcium	10 mg	1%	1%
Iron	6 mg	75%	33.33%
Potassium	400 mg	11.76%	15.38%
Zinc	1 mg	9.09%	12.5%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Selenium	10 mcg	18.18%	18.18%

Recipe Attributes

Seasonality

Summer

Events

Barbecue

Cuisines

Mediterranean Greek Spanish Vietnamese

Course

Drinks Salads Sauces & Dressings

Cultural

Diwali Ramadan St. Patrick's Day Thanksgiving Christmas Easter

Halloween

Cost

Under \$10

Demographics

Kids Friendly Lactation Friendly

Meal Type

Supper

Difficulty Level

Medium

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