ZUCCHINI, MINT, & FETA SALAD

Ingredients:
- 1 zucchini or summer squash
- 1/2 medium sweet onion
- 1 clove garlic, minced
- A few leaves of fresh mint, chopped
- 1 tablespoon lemon juice
- 1/4 cup olive oil
- 1/4 cup crumbled feta cheese
- Pinch of salt and pepper

Instructions:
1. Wash hands and all vegetables
2. Cut the zucchini into bite-size pieces and thinly slice the onion, set both aside
3. In a large bowl, mix together the minced garlic, chopped mint, lemon juice, olive oil, feta cheese, salt, and pepper
4. Add zucchini and onions to the large bowl and combine

Serves 2-4

= kid-friendly step
Why Summer Squash?

Summer squash is a very good source of vitamin C.
Vitamin C is great for your immunity and wards off various cancers and heart disease.
Summer squash is a good source of the antioxidants lutein and zeaxanthin.
Lutein and zeaxanthin are great for your eyes overall health as they protect against age-related macular degeneration and cataracts.