



Zucchini Tomato Relish two ways

A delicious summer side dish that pairs perfectly with our Spinach Feta Chicken Grillers.

Version 1: Oil and Vinegar

Ingredients

- 2 small zucchini, diced
- 1 lb tomatoes, peeled and diced
- 1/2 cup sweet onion, thinly sliced
- 1/4 cup olive oil
- 2 T apple cider vinegar
- 2 T sugar

Directions

1. Combine the zucchini, tomatoes, and onions in a medium bowl and set aside.
2. In a small bowl, whisk together the remaining ingredients until the sugar is dissolved. Pour the dressing into the medium bowl and gently toss to combine.

Version 2: Buttermilk Ranch

Ingredients

- 2 small zucchini, diced
- 1 lb tomatoes, peeled and diced
- 1/2 cup sweet onion, thinly sliced
- 1/2 cup sour cream
- 2 T fresh parsley, chopped
- 2 T fresh dill, chopped
- 2 T apple cider vinegar
- 1 T milk
- 1/2 t salt
- 1/4 t mustard
- 1/4 t pepper

Directions

1. Combine the zucchini, tomatoes, and onions in a medium bowl and set aside.
2. In a small bowl, stir together the remaining ingredients. Pour the dressing into the medium bowl and gently toss to combine. Refrigerate for an hour before serving.



If you make this recipe, tag us on Facebook at Stoltzfus Meats & Deli or Instagram @stoltzfusmeats.