**Marinated VegetableSalad**

RECIPE



**INGREDIENTS**

* 6 cups cauliflower florets
* 4 cups broccoli florets
* 4 cups tomatoes, diced if not cherry or grape tomatoes
* 4 cups carrots, sliced into bite-size pieces (2-3 medium carrots)
* 2 yellow bell pepper, cut into bite-size pieces red or orange will also work)

**For Vinaigrette**

* 1 cup extra virgin olive oil
* 1 cup red wine vinegar
* 6 Tablespoons chives, chopped
* 1 teaspoon dry ground mustard
* 4 teaspoons Italian seasoning
* 4 cloves garlic, pressed or minced pressed or minced
* Salt and pepper

**DIRECTIONS**

1. Add the vegetables to a large bowl.
2. To make the vinaigrette
3. Add the olive oil, red wine vinegar, chives, dry mustard, Italian seasoning, garlic, salt, and pepper in a jar with a tight-fitting lid. Shake until combined. (you can also whisk these ingredients in a small bowl)
4. Pour the vinaigrette over the vegetables, toss to coat evenly.
5. Cover and refrigerate 4 hours to overnight. (overnight is best)

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| **Prep Time:** 20 minutes | **Cook Time:** 0 minutes | **Total Time:** 20 minutes | **Yield:** 20 servings |