



Great Greek Zucchini-Spiral Salad



Developed by Hungry Girl. Brought to you by [Green Giant](#)! For coupons, [click here](#)! And [check the store locator](#) to find Veggie Spirals near you!

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1/6th of recipe (about 3/4 cup): 80 calories, 4g total fat (1.5g sat. fat), 299mg sodium, 6.5g carbs, 2g fiber, 3.5g sugars, 3g protein

Prep: 5 minutes **Cook:** 10 minutes 

Chill: 1 hour

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Ingredients

Two 12-oz. bags [Green Giant Zucchini Veggie Spirals](#)
1 cup cherry tomatoes, halved
1/2 cup finely chopped red onion
1/2 cup crumbled feta cheese
1/4 cup sliced black olives
1/3 cup light Italian dressing

Directions

Microwave 1 bag of veggie spirals for 6 minutes, or until thawed and softened.

Repeat with 2nd bag.

Thoroughly rinse with cold water and drain in a strainer.

Place veggie spirals in a large bowl, and thoroughly pat dry.

Add remaining ingredients. Stir to mix and coat.

If not serving immediately, cover and refrigerate.

MAKES 6 SERVINGS

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