

Greek Cucumber Salad

Description

A cool, refreshing salad made with a blend of summer vegetables, feta cheese and a nice light dressing.

Summary

Yield: 4

Prep Time: 10 minutes

Category: Salads

Cuisine: Greek

Ingredients

- 2 med cucumbers, peeled and seeded
- 1 pt cherry tomatoes
- 1/2 tsp sea salt
- 1/4 cup green onion, chopped (or purple onion)
- 1 cup feta cheese, crumbled
- 2 tbsp lemon juice
- 1 tbsp olive oil
- 1/8 tsp fresh black pepper, ground

Instructions

- Chop the cucumbers into 1 inch cubes. Place in a medium size bowl. Sprinkle with sea salt. Let it sit for 15 minutes to release some of the water.
- Drain the excess water and combine the cherry tomatoes, onion and cheese.
- In a small bowl, whisk the olive oil and lemon juice together. Pour over the cucumber mixture.
- Add the black pepper and toss gently. Chill until ready to serve.

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Notes

This simple Greek salad is especially fresh and delicious if you're lucky to have fresh vegetables straight from your garden. Now that's hard to beat!