

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.

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!