

LEMON & CUCUMBER SALAD

A refreshing side for those hot summer nights.

EASY	5 MINS	5 MINS	2

Ingredients

- 1 medium Lebanese cucumber, chilled
- 1 tbspn mint
- ½ lemon zest and juice
- ½ tbsp extra virgin olive oil

Instructions

1. Thinly slice the cucumbers.
2. Finely chop the mint, add to cucmbers.
3. In a small bowl, whisk together the lemon juice, lemon zest and olive oil, season to taste.
4. Right before serving, add the dressing to the cucumbers and serve immediately.

This salad is best eaten right after being made and doesn't store very well. It's also best when the vegetables have previously been chilled.