

## **Tomato and Cucumber Salad**

### **Ingredients**

#### **Salad**

1 medium English cucumber (deseeded and cut into half inch slices)

1 carton grape tomato's (halved lengthwise)

1 small red onion (sliced into slivers)

Fresh Mint Leaves (cut into skinny ½" strips)

Fresh Dill (minced)

#### **Vinaigrette**

2 Tbsp Extra Virgin Olive Oil

2 Tbsp White Balsamic Vinegar

2 Tsp minced garlic

¼ tsp sea salt

¼ tsp pepper

¼ tsp Italian seasoning

#### **Directions**

#### **Vinaigrette**

Prepare Vinaigrette by whisking together all ingredients. Set aside.

#### **Salad**

Add all salad ingredients to a bowl and toss. If serving immediately pour vinaigrette onto salad and toss lightly. This salad has a lot of water content, and the vinegar and salt will immediately begin to release the water from the vegetables. If you plan to serve later, don't add vinaigrette until just before serving. Some optional add-ins to make this a Greek salad are kalamata olives and feta cheese. Enjoy!