

Fresh Cucumber Dill Salad

INGREDIENTS

- 2 English cucumbers, thinly sliced
- ¼ red onion, very thinly sliced
- 2 tablespoons fresh dill, chopped
- 2 tablespoons olive oil
- 2 tablespoons red wine vinegar
- 1 teaspoon honey
- ¾ teaspoon salt
- ¼ teaspoon black pepper
- ¼ cup crumbled feta cheese (optional)

DIRECTIONS

1. Place sliced cucumbers in a colander and sprinkle lightly with salt. Let sit for 15–20 minutes, then pat dry with paper towels.
2. In a large bowl, whisk together: olive oil, red wine vinegar, honey, salt, and pepper
3. Add cucumbers, red onion, and fresh dill. Toss well to combine.
4. Top with feta cheese if desired and refrigerate until ready to serve.