

Cucumber-Mint Salad

Ingredients

Salad

- ¼ chopped spearmint
- 3 medium cucumbers, sliced (about 4 cups)
- Kosher or sea salt, if necessary

Vinaigrette

- ¼ cup extra-virgin olive oil
- Fresh cracked black pepper, to taste
- ½ tsp kosher or sea salt
- ½ tsp Dijon mustard
- 2 Tbsp minced shallots
- 3 Tbsp Greek yogurt
- 3 Tbsp fresh lemon juice
- Zest of one medium lemon

Preparation

1. Mix the vinaigrette ingredients
2. Pat the cucumber slices dry between paper towels
3. Combine with the mint in a large bowl
4. Toss with the vinaigrette and season with additional salt, if desired
5. Serve chilled

