



HARVEST OF THE MONTH

APRIL 2021

RECIPE CREAMY CUCUMBER SALAD

A cool and refreshing salad that will go well with grilled Chicken or Fish.



Instructions:

- 1 Wash cucumber and slice into coins. Place coins in a large bowl and set aside.
- 2 In a small bowl, combine the Greek yogurt, garlic, vinegar, salt and fresh dill. Mix well.
- 3 Pour yogurt mixture over cucumber coins and gently mix.
- 4 Cover. Refrigerate for 2 hours before serving to let the flavor marinate.
- 5 Enjoy!

Qty	<u>CUCUMBER SALAD INGREDIENTS</u>
2	English cucumbers
1/3 cup	Red Onion, thinly sliced
2 Tbsp	Fresh dill, chopped
1 c	Plain Greek Yogurt
1	Garlic clove, minced
1/3 c	Apple Cider Vinegar
1/4 tsp	Salt
1/4 tsp	Black Pepper

