



Cucumber Tomato Salad

Makes: 4-6 servings

Prep Time: 15 minutes

Total Time: 15 minutes

- 1/4 cup freshly squeezed lemon juice
- 3 tbsp extra-virgin olive oil
- 1/2 tsp fine sea salt (or Kosher salt) or more, to taste
- 1/4 tsp freshly ground black pepper or more, to taste
- 4 Persian cucumbers (sometimes called mini cucumbers) or 2 english cucumbers
- 1/2 white or red onion, cut into 1/4-inch dice, or a bunch of thinly-sliced scallions
- 3 tbsp chopped fresh herbs such as mint, cilantro, parsley, basil or dill
- 1 pound of ripe tomatoes, 2-3 medium-sized tomatoes or 1 1/2 pints of cherry tomatoes
- 1 cup celery, thinly sliced on diagonal

In a small bowl, make the vinaigrette by whisking the lemon juice, olive oil, salt and pepper.

Trim the ends off the cucumbers cut them into 1/4-inch dice. Add the cucumbers to a large mixing bowl. Add diced onions, herbs and celery to the bowl.

If using large tomatoes, slice them in half and remove any hard cores, then cut them into 1/4-inch dice. If using cherry tomatoes, no need to core them, just slice them into quarters, and add them to the bowl.

Toss the salad with the vinaigrette just before serving.

Chef's Note:

To ensure the brightest crispest vegetables, wait to toss the salad with vinaigrette until just before serving. The vegetables can be sliced several hours ahead and kept, covered, in the fridge. The vinaigrette can be made up to two days ahead and refrigerated. Bring the vinaigrette to room temperature, toss with the salad ingredients and serve.