Cucumber Salad with Red Onions & Dill

Makes: 4 servings
Prep Time: 35 minutes
Total Time: 35 minutes

Ingredients

- 1/8 cup rice vinegar
- 1 tbsp whole-grain Dijon mustard
- 1 tbsp honey
- Sea salt and freshly ground black pepper
- 1/2 red onion, thinly sliced
- 1 English cucumber, cut into lengthwise slices with a vegetable peeler
- 1 tbsp chopped dill

Instructions

Add vinegar, Dijon mustard, honey, salt, and pepper to a jar with a lid and shake well to mix. Add onion; let pickle for 30 minutes. Onions can be pickled up to 24 hours in advance. Refrigerate if not using right away.

Stir together cucumber and dill in a bowl; drain excess water. Toss salad with dressing and onions just before serving.

Recipe from Epicurious