

# Colorful Cucumber Salad

Recipe By *Faigy Grossman*



**Cooking and Prep:**  35  
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**Serves:**  6

**No Allergens**

**Preference:** Parve

**Difficulty:** Easy

**Occasion:** Shabbat

**Diet:** Vegan, Gluten Free, Low  
Carb

**Source:** Family Table by  
Mishpacha Magazine

**Cuisines:** Ashkenazi

This salad is the new favorite at our holiday meals; crunchy and colorful, it has great flavor and appeal. Try it with the tarragon, it adds a delightful tea-like flavor that is not too unusual, yet makes it somewhat different (and better!) than your typical Shabbat cucumber salad. Recipe by Faigy Grossman.

## Ingredients (8)

### Main ingredients

- 3 large Kirby cucumbers, sliced
- 1 can mandarin oranges, drained
- 1 small purple onion, sliced into half rings
- 2 teaspoons sugar

- 1/3 cup distilled vinegar
  - 1/3 teaspoon dried tarragon *(optional)*
  - salt, to taste
  - white pepper, to taste
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## Start Cooking

### Prepare the Salad

Photography: Hudi Greenberger.

Styling: Renee Muller.

1. Mix vegetables and orange segments together in a medium-sized mixing bowl. Add remaining ingredients and stir gently to combine.
2. Chill at least 30 minutes to blend flavors.

**Note:**

This recipe can be doubled easily.