

Ultimate Cucumber Salad

Recipe By Chef Zissie



Cooking and Prep:  20
m

Serves:  4

No Allergens

Preference: Parve

Difficulty: Easy

Occasion: Passover

Diet: Vegetarian, Vegan,
Pescetarian, Gluten Free, Low
Carb

Everyone loves a good cucumber salad, but usually it's the same few ingredients.

Here is a twist on the one you love. I promise there won't be any leftovers.

Ingredients (11)

Main ingredients

- Glicks Olive Oil Spray
- 3 onions, peeled and sliced
- 8 cucumbers, peeled and sliced
- 3 scallions, chopped
- 2 lemons, juiced

- 1/4 cup fresh basil
 - 1/8 cup fresh thyme *(optional)*
 - 2 cloves garlic, zested
 - 1/4 cup **Bartenura Extra-Virgin Olive Oil**
 - 1 tablespoon sugar *(optional)*
 - 1 teaspoon turmeric powder
-

Start Cooking

Prepare the Salad

1. Prepare a grill pan on high heat. Spray with olive oil and get hot. Add the onions and let cook for five minutes.
2. Remove from heat and add to serving bowl.
3. Add the rest of the ingredients and mix well. Serve room temperature or cold.

About

Remove your stress of daily dinner planning (Shabbat and Holidays)! For more easy, healthy and flavorful recipes join ChefZissieRecipes.com.