

JULY: Summer Tomato, Onion & Cucumber Salad

Prep time: Total Time: 50 mins. Servings: 6 servings

Ingredients:

3 tablespoons rice vinegar
1 tablespoon canola oil
1 teaspoon honey
1/2 teaspoon salt
1/2 teaspoon freshly ground pepper, or more to taste
2 medium local cucumbers
4 medium plum tomatoes, cut into 1/2-inch wedges
1 Vidalia or other sweet onion, halved and very thinly sliced
2 tablespoons coarsely chopped fresh herbs, such as flat-leaf parsley, chives and/or tarragon

Directions:

Whisk vinegar, oil, honey, salt and pepper in a large shallow bowl.
Remove alternating stripes of peel from the cucumbers. Slice the cucumbers into thin rounds.
Add the cucumber slices, tomatoes and onion to the dressing; gently toss to combine. Let stand at room temperature for at least 30 minutes and up to 1 hour.
Just before serving, add herbs and toss again.

NOTES: Make Ahead Tip: Prepare through Step 2 up to 1 hour ahead.



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