

Cucumber Salad with Vinaigrette

Recipe adapted from *Cooking Light*
Provided by the Auburn Interfaith Food Closet

RECIPE TYPE: Salad, side Dish

SERVES: 3-4

PREP TIME: 10 minutes CHILL TIME: Up to 2 hours



SALAD INGREDIENTS:

- 2 cups cucumbers, peeled and thinly sliced
- 1 cup red onion, very thinly sliced

VINAIGRETTE INGREDIENTS:

- 3 tablespoons mild vinegar
- 1 tablespoon vegetable oil (e.g. olive, sesame or canola oil)
- 1 teaspoon white sugar
- 1/4 teaspoon salt
- 1/4 teaspoon ground black pepper

DIRECTIONS:

1. In a medium bowl, whisk together the vinaigrette ingredients.
2. Add cucumbers and onions, toss well to coat.
3. Chill for up to 2 hours before serving.



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