

TOTAL TIME 20 minutes PREP TIME 20 minutes CHILL TIME 8 hours SERVES 6 COOKING LEVEL Easy

# RECIPE | CUCUMBERS REFRESHING MINI CUCUMBER AND HONEYDEW SALAD

## INGREDIENTS (DRESSING)

2 tbsp. lemon juice 1⁄4 cup extra virgin olive oil 1 tsp. honey 1⁄4 tsp. sea salt 1⁄8 tsp. freshly ground black pepper

# INGREDIENTS (SALAD)

8 Pure Flavor® Mini Cucumbers, sliced horizontally into bite-size pieces 1 medium honeydew melon, seeded and chopped into bite-size pieces 1/2 medium red onion, finely chopped 3 tbsp. fresh dill weed, chopped 1 cup feta cheese, crumbled

## DIRECTIONS

#### FOR DRESSING:

1. Whisk together lemon juice and olive oil until well blended. Mix in honey, sea salt and freshly ground black pepper and whisk until blended.

### FOR SALAD:

- 1. Combine melon, cucumbers, onions and dill in a large bowl. Pour dressing over top and toss to mix.
- 2. Cover and chill up to 8 hours. Top with feta before serving.



