

RECIPE | CUCUMBERS

# MINI CUCUMBER AND HONEYDEW SALAD



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## INGREDIENTS

### Dressing:

- 2 tbsp. lemon juice
- ¼ cup extra virgin olive oil
- 1 tsp. honey
- ¼ tsp. sea salt
- ⅛ tsp. freshly ground black pepper

### 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.



## TOTAL TIME

20 minutes

## PREP TIME

20 minutes

## CHILL TIME

8 hours

## SERVES

6

## COOKING LEVEL

Easy