

**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
¼ cup extra virgin olive oil
1 tsp. honey
¼ tsp. sea salt
⅛ 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.

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