

Zucchini Bread Recipes

Cucumber Feta Salad with Lemon Greek Vinaigrette

10 min Prep time	**10 min** Total time	**4** Servings
Easy Difficulty	**Greek** Cuisine	**Salad** Course

Ingredients

Main Ingredients

- [ ] 4 cups thinly sliced cucumbers
- [ ] 1 cup crumbled feta cheese
- [ ] 2 tbsp fresh dill, chopped (optional)
- [ ] 1/4 cup red onion, thinly sliced

Dressing

- [ ] 3 tbsp extra-virgin olive oil
- [ ] 2 tbsp freshly squeezed lemon juice
- [ ] 1 tsp honey
- [ ] Salt and freshly ground black pepper to taste

Instructions

1. Wash the cucumbers, pat them dry, then slice them into thin rounds or half-moons.



2. In a small bowl, whisk together olive oil, lemon juice, honey, salt, and pepper; let it sit for a minute.



3. Place the sliced cucumbers, red onion, and dill in a large bowl; drizzle with the vinaigrette and toss gently.



4. Scatter crumbled feta over the top, give a final light toss, and serve immediately.



Nutrition per serving

180 kcal	6 g	7 g	14 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the salad sits too long, add a splash more olive oil to revive the shine.
- For extra brightness, add a pinch of lemon zest just before serving.
- Try mixing in a handful of sliced olives for a briny twist.