

CUCUMBER & TOMATO SALAD



INGREDIENTS SERVES 6

- 2-3 lebanese cucumbers
- 3 small tomatoes
- 2 spring onions
- 2 sprigs of dill
- 1 garlic clove
- 2 tbsp apple cider vinegar
- 1-2 tsp honey
- Salt and pepper

FROM THE GARDEN

- Cucumbers
- Tomatoes
- Spring onions
- Dill

- EQUIPMENTMandoline
- Large bowl
- Chopping boards
- Sharp knives
- Small bowl
- Fork

INSTRUCTIONS

- 1. Using a mandoline, finely slice the cucumbers and onions.
- 2. Roughly chop the tomatoes into bite size pieces.
- **3.** Mix the cucumber, tomato and onion together in a bowl.
- **4.** Finely chop the dill fronds and add to the bowl.
- **5.** Finely chop the garlic clove.
- **6.** In a small glass mix the vinegar, honey and garlic. Season with salt and black pepper.
- 7. Pour the dressing over the vegetables and toss to combine.

