

# Dill Cucumber Salad



A lot of cucumber salads feature a heavy coating of mayonnaise-based dressing. This lighter version adds a lot of flavor, without overwhelming the cucumber. If you prefer a thicker dressing, cut down on the amount of lemon juice in the dressing.

**Tip:** Prepare the dressing advance, if possible, to give the flavors more time to develop.

## Dressing Ingredients:

1/3 c. Greek yogurt  
1/3 c. sour cream  
1½ T. fresh lemon juice  
1 T. fresh dill, finely chopped  
½ t. garlic powder  
Salt and black pepper, to taste

## Salad Ingredients:

2 large cucumbers, sliced and cut into half rounds  
½ medium red onion, sliced thin  
1 T. fresh dill, roughly chopped

## Directions:

1. Prepare the dressing by whisking all of the ingredients together in a medium bowl until thoroughly combined. Taste and adjust seasonings as desired. Set aside.
2. Add the cucumber, red onion, and roughly chopped fresh dill to a large bowl. Pour the dressing on top and toss to combine. Serve immediately or chill for up to two hours before serving. Enjoy!

**natural**  
awakenings

This rustic Prep time: 15 minutes

Cook time: n/a

Serves: 2-4