

French Cuisine

MADE SIMPLE

French Cucumber Salad

Salade de concombres

 3-4 people.  10 mins prep time  10 mins total time  Super easy

INGREDIENTS

- 1 large cucumber
- ½ avocado
- 1 onion
(preferably fresh green onion)
- 1 cup (100 g) feta cheese
- Mint
- Salt and pepper
- Dill
- Olive oil
- Apple cider vinegar
- Black olives



DIRECTIONS

1. Peel the cucumber in zebra stripes long-ways.
2. Cut the cucumber in quarters. Be sure to not cut the cucumber too thin as we need to preserve it's 'crunchiness.' Place the slices in a bowl.
3. Cut the green onion in pieces and add the desired amount to the cucumbers.
4. Add half an advocato cut in cube-like pieces.
5. Sprinkle the feta on top, as you let it fall into crumbly pieces from your hands.
6. Cut 5 leaves of fresh mint in small pieces, adding it with olives and a small shake of dried dill to the bowl.
7. Salt and pepper to taste.
8. Vinaigrette: the quantity of apple cider vinegar to olive oil should be a 1:3 ratio. This means less apple cider vinegar and 3X the amount of olive oil. The last step is to pour this on top of the salad. The quantity of vinaigrette depends the amount of cucumbers. You can add one tablespoon of apple cider vinegar and 3 tablespoons of olive oil for starters.
9. Gently mix the salad together.
10. The salad should be eaten within an hour or two, after this, the water leaves to cucumbers and it starts to turn mooshey. It's best eaten as soon as it's finished being prepared.

Bon Appetit!
Emilie Anne 



