

Cucumber and Tomato Salad

A refreshing and healthy salad made with crisp cucumbers and juicy tomatoes, tossed in a tangy vinaigrette.



Main Dish

20 min

Total time

Easy

Difficulty

120

kcal / serving

Ingredients

- 1 cucumber
- 1 tomato
- 1/4 red onion
- 2 tablespoons olive oil
- 1 tablespoon red wine vinegar
- 1 teaspoon Dijon mustard
- Salt and pepper to taste

Steps

- 1 Slice the cucumber into thin rounds and quarter the tomato.
- 2 Thinly slice the red onion.
- 3 In a small bowl, whisk together the olive oil, red wine vinegar, Dijon mustard, salt, and pepper to make the vinaigrette.
- 4 In a salad bowl, combine the cucumber, tomato, and red onion.
- 5 Drizzle the vinaigrette over the vegetables and toss gently to coat.
- 6 Let the salad marinate in the fridge for at least 15 minutes before serving.
- 7 Serve chilled and enjoy!