

Sliced Cucumber Salad with Mint

Serves 8

This simple and refreshing combination pairs perfectly with [Poached Salmon with Green Goddess Sauce](#).

Ingredients

4 ea. cucumbers, peeled
1 Tbsp. extra virgin olive oil
1 tsp. champagne vinegar
1/8 cup fresh mint leaves, stacked and cut into slivers
Kosher salt and freshly ground black pepper

Method

- Cut the cucumbers in half lengthwise. Scoop out the seeds. A melon baller works well for this. Slice into 1/2-in. pieces.
- Toss with oil and vinegar. Sprinkle with mint and season to taste with salt and pepper.



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