



Cucumber Salad with Tzatziki Dressing

Recipe by physicalfoodie

Course: **Salads**

Prep time
15 minutes

This salad is filled with cool, crisp cucumbers and tzatziki making it a really refreshing snack, lunch, or side dish.

Ingredients

Salad

- 1½ medium cucumbers sliced
- Zest from 1 lemon
- Small onion, sliced

Dressing

- 1 small container greek yogurt
- ½ cucumber diced and seeded
- 1 tbs. chopped fresh dill or 1 tsp. dried dill
- 4 tbs. red wine vinegar
- 1 tbs. extra virgin olive oil
- 2 tbs. lemon juice
- 1 cloves garlic, minced
- Salt and pepper, to taste

Directions

Dressing

- 1** Slice cucumber open and remove the seeds from inside. Finely chop up the cucumber, squeeze out any liquid and place in a small bowl.
- 2** In that bowl, mix in the yogurt, dill, garlic, oil, vinegar and lemon juice.
- 3** Add salt and pepper to taste.

Salad

- 1** Slice up cucumbers and onions and place in bowl
- 2** Top with dressing, lemon zest and dill
- 3** Feel free to add feta cheese or olives if you prefer
- 4** Enjoy!

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