CUCUMBER AND CHERRY TOMATO SALAD WITH RED ONION AND TARRAGON

This cucumber and tomato salad is jazzed up with lots of salty feta and licorice-y tarragon. We've been making this often these last weeks of summer. It's simple to put together and is a refreshing lunch or side salad.

Ingredients.

3 cups cucumber, chopped (partially or fully peel them if the skin is bitter)

1 pint cherry tomatoes, halved

1/2 cup crumbled feta

1 tablespoon fresh tarragon, roughly chopped

1/4 sweet red onion or shallot, finely minced

2 tablespoon fresh lemon juice

1/4 cup extra virgin olive oil

kosher salt

freshly ground black pepper

Directions.

In a medium bowl, toss together the cucumber, tomatoes, feta, onion/shallot and tarragon.

Squeeze the lemon juice into a small bowl, slowly whisk in the olive oil. Season to taste with salt and pepper.

Drizzle plenty of the dressing onto the salad, toss well, and serve!

Serves 2 as a lunch, 4 as a side.

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