



CUCUMBER CHILI SALAD

SERVINGS 5

PREP TIME 15 min

COOK TIME 1 hr

INGREDIENTS

- 1 large cucumber - halved lengthwise, seeded, and cut into bite-size pieces
- 1 serrano chile pepper, seeded and minced
- ½ red onion, sliced thin
- ¼ cup chopped fresh mint, or to taste
- 1 lime, juiced
- 1 tablespoon grapeseed oil, or to taste
- 1 teaspoon white sugar
- 1 pinch salt and ground black pepper to taste

DIRECTIONS

1. Toss cucumber, serrano chile pepper, red onion, and mint together in a bowl. Pour lime juice and grapeseed oil over the cucumber mixture; toss to coat. Add sugar, salt, and black pepper; stir.
2. Cover bowl with plastic wrap. Refrigerate for 1 hour.

