THE PEOPLE'S CHOICE
$UPREMO
FOOD MARKET

ZESTY LIME & MINT CHILLED CUCUMBER SALAD



SERVINGS	4
PREP TIME	15 mins.
CHILL 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. **Whisk the Dressing:** In a small mixing bowl, combine the fresh lime juice, grapeseed oil, white sugar, salt, and freshly ground black pepper. Whisk vigorously until the sugar fully dissolves and the oil emulsifies into the citrus juice.
2. **Combine Fresh Ingredients:** Place the prepared cucumber chunks, thin red onion slices, minced serrano pepper, and chopped mint into a large salad bowl.
3. **Dress & Marinate:** Pour the pre-mixed dressing over the cucumber mixture. Gently fold everything together until every cucumber piece and onion strand is thoroughly coated.
4. **Chill & Serve:** Cover the bowl tightly with plastic wrap and place it in the refrigerator for 1 hour to allow the cucumbers to absorb the sweet, spicy, and tangy flavors. Stir once before serving cold.

Recipe inspired by: https://www.allrecipes.com/recipe/229645/cucumber-chili-salad/