

Cilantro-Lime Cucumber Salad

Yield: 6 side servings

Ingredients

- 1 jalapeno, seeded and finely diced
- 2 cloves garlic, finely minced
- 3 tablespoons fresh lime juice
- 1/4 teaspoon crushed red pepper
- 1/2 teaspoon salt, or to taste
- black pepper to taste
- 1 1/2 tablespoons olive oil
- 1 1/2 tbsp canola oil
- 2-3 cucumbers, very finely sliced (see photos)
- 4 tablespoons minced cilantro, to taste

Instructions

1. Dice the jalapeno and garlic and add to a medium-sized bowl.
2. Add 3 tablespoons of fresh lime juice, crushed red pepper, salt, and pepper. Use a whisk to incorporate the 3 tablespoons olive and canola oil. Set aside.
3. Finely slice the cucumbers. Use a mandolin if you have it, but a very sharp knife will work. Add the cucumbers to the dressing and stir together.
4. Finely mince the cilantro and add it to the bowl. Stir to combine. You can either let it sit in the fridge to marinate for a couple hours, or serve immediately.