

Jerusalem Salad

Serves: 4

Ingredients

- 1 c. very finely diced tomatoes (de-seeded)
- 1 c. very finely diced cucumbers (peeled or unpeeled)
- 1 c. very finely diced flat leaf (Italian) Parsley (*If you like cilantro reduce the amount of parsley and replace with fresh chopped cilantro*)
- 1 c. very finely diced red onion
- 2 Tbsp. olive oil
- 2 Tbsp. lemon juice
- ½ tsp. salt
- 1 teaspoon minced garlic (1-2 cloves)
- lemon zest
- ¼ tsp. ground black pepper

Instructions

1. Combine the tomatoes, cucumbers, parsley, and red onion in a bowl.
2. Chopped and minced the garlic (1-2 cloves) and add to your dressing
3. Drizzle in the dressing, then sprinkle the salt and pepper over the top. Toss to combine.
4. Taste and add more salt, pepper, or olive oil as needed to suit your taste.

Note: If you want to make this even simpler use your favorite oil and vinegar or italian salad dressing instead.