

CRUNCHY PICKLED SALAD



SERVING SIZE

6



INGREDIENTS

ITEM

Persian Cucumbers, Thinly sliced
Radishes (Red or White)
White Cabbage, Shredded
Fresh Minced Dill, Minced

QUANTITY

2 Lb.
½ Lb.
½
½ Cup

ITEM

White Wine Vinegar
Extra Virgin Olive Oil
Salt

QUANTITY

6 Tbsp.
½ Cup
To Taste



PREPARATION

- In a large bowl, combine the sliced cucumbers, radishes, shredded cabbage, and minced dill.
- In a small bowl, whisk together the white wine vinegar, olive oil, and a pinch of salt.
- Pour the dressing over the vegetables and mix everything well.
- Let the salad sit in the fridge for at least 30 minutes to develop the pickled flavor.
- Give it a final stir before serving. Enjoy cold and crunchy!