

# Tomato and Cucumber Salad

Looking for what to do with all those delicious cherry tomatoes and cucumbers that all seemed to ripen at the same time? Are your herbs offering a particular big bounty this year? Try this garden salad and have the satisfaction of knowing you made it mostly from your own homegrown garden. It will never taste fresher.

## INGREDIENTS (serves 2)

### **FOR SALAD**

1 cup cherry tomatoes, cut in half

1 cucumber, skinned and diced into small cubes

$\frac{1}{4}$  cup red onion, very thinly sliced

### **FOR DRESSING**

1 garlic clove, minced

3 tablespoons olive oil

2 tablespoons balsamic vinegar

1 tablespoon fresh lemon juice

1 teaspoon Dijon mustard

1 teaspoon fresh parsley, finely chopped

1 teaspoon fresh chives, finely chopped

1 teaspoon fresh oregano, finely chopped

zest of one lemon

salt and pepper

### **FOR GARNISH**

4 ounces feta, crumbled

**PREPARATION**

In a medium sized bowl, combine the tomatoes, cucumber, and red onion. Gently toss.

In a jar, combine all of the dressing ingredients. Close jar and shake vigorously. Pour dressing on top of salad and gently toss. Garnish with feta cheese.