

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.