

Treasure Barrel

Cucumber Carrot Salad Recipe

10 min Prep time	**10 min** Total time	**4** Servings
Easy Difficulty	**American** Cuisine	**Salad** Course

Ingredients

Main Ingredients

- [ ] 2 large cucumbers, thinly sliced
- [ ] 2 medium carrots, julienned
- [ ] 1/4 cup fresh dill, chopped

For the Dressing

- [ ] 3 tbsp olive oil
- [ ] 2 tbsp lemon juice
- [ ] 1 tbsp apple cider vinegar
- [ ] 1 tsp honey
- [ ] Salt and freshly cracked black pepper to taste

Instructions

1. Wash the cucumbers and carrots; slice cucumbers thinly with a mandoline and julienne the carrots.
2. In a small bowl, whisk together olive oil, lemon juice, apple cider vinegar, honey, salt, and pepper until emulsified.
3. Place the sliced cucumbers and carrots in a large mixing bowl; drizzle the vinaigrette over them and toss gently.
4. Scatter chopped dill on top, give one final light toss, and serve immediately or chill for five minutes.

Nutrition per serving

120 kcal	2 g	10 g	8 g
Calories	Protein	Carbs	Fat

Tips & notes

- Pat the cucumber slices dry to avoid a watery salad.
- Adjust honey to balance the acidity if you prefer a sweeter profile.
- For a hint of spice, add a pinch of red pepper flakes.