Treasure Barrel

Cucumber Salad With Dill – Fresh Summer Side

Cool cucumber ribbons, fragrant dill, and a gentle citrus dressing come together for a refreshing side dish.

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

Ingredients

Main Ingredients

- [ ] 4 medium cucumbers, thinly sliced
- [ ] 2 tbsp fresh dill, finely chopped
- [ ] 1 lemon, juiced
- [ ] 2 tbsp white wine vinegar
- [ ] 3 tbsp extra-virgin olive oil
- [ ] ½ tsp sea salt
- [ ] ¼ tsp black pepper

Instructions

1. Wash cucumbers, pat dry, and slice into thin ribbons; place in a large bowl.
2. In a small bowl, whisk together lemon juice, vinegar, olive oil, salt, and pepper until emulsified.
3. Pour the vinaigrette over the cucumber ribbons, toss gently to coat evenly.
4. Add the chopped dill, give a final light toss, and let the salad sit for 2-3 minutes before serving.
5. Optional: sprinkle with toasted sesame seeds or a pinch of sugar for extra depth.

Nutrition per serving

85 kcal	1 g	4 g	7 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a sweeter note, add a tiny drizzle of honey.
- Do not over-salt; the cucumbers will release water and dilute the flavor.
- For extra crunch, toss in a handful of thinly sliced radish.