

Plate Dream

Cucumber Feta Salad With Lemon Greek Vinaigrette

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

Ingredients

Main Ingredients

- [ ] 3 large cucumbers, thinly sliced
- [ ] 1 cup feta cheese, crumbled
- [ ] 2 tbsp fresh dill, chopped
- [ ] 1 tbsp fresh oregano, chopped

For the Dressing

- [ ] 3 tbsp extra-virgin olive oil
- [ ] 2 tbsp fresh lemon juice
- [ ] 1 tbsp red wine vinegar
- [ ] 1 tsp honey
- [ ] Salt and freshly ground black pepper to taste

Instructions

1. Slice the cucumbers very thinly; place them in a colander, sprinkle lightly with salt, and let them sit for 5 minutes.
2. Meanwhile, whisk together olive oil, lemon juice, red wine vinegar, honey, salt, and pepper until emulsified.
3. Pat the cucumbers dry with a clean towel to remove excess moisture.
4. Combine cucumbers, dill, and oregano in a large bowl; drizzle with the vinaigrette and toss gently.
5. Top with crumbled feta and serve immediately, or chill for 20 minutes for a cooler bite.

Nutrition per serving

180 kcal	5 g	8 g	14 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you like a bit of extra tang, add a pinch of sumac to the dressing.
- For added crunch, toss in a handful of toasted pine nuts.
- Adjust honey to balance the lemon if it feels too sharp.