



CREAMY CUCUMBER SALAD

Description

This **creamy cucumber salad** is a cool and refreshing side dish that's perfect for summer days, BBQs, or quick lunches. Made with crisp cucumbers, tangy sour cream, fresh dill, and a hint of sweetness, it's both simple and satisfying. Chill it for an hour to let all the flavors come together and enjoy a classic dish that never goes out of style!

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Ingredients

2 Long English Cucumber
1/2 Red Onion Sliced (I only had white and it tastes delicious)
1/2 cup sour cream
1 TBSP Dill
2 TBSP White Vinegar
1 tsp Sugar or Sweetner (I used Monkfruit)
1/2 tsp Salt
1/4 tsp Garlic Powder

Instructions

- * Peel the cucumbers
 - * Slice the cucumbers into 1/4" slices
 - * Combine the sour cream, dill, vinegar, sugar, salt and garlic powder together in small bowl.
 - * Toss the cucumbers and red onions together with the dressing.
 - * Refrigerate for 1 hour and then serve cold.
- Enjoy

Category

1. High Protein Recipes

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