



Cucumber Salad

Recipe By GEE GEE (GENITTA) PLAMORE

CUCUMBER SALAD:

- ☐ 2 large English cucumbers (or other cucumber)
- ☐ ½ onion (any color)
- ☐ 4 roma tomatoes

DRESSING:

- ☐ 3 tbsp. white wine vinegar (or red wine vinegar)
- ☐ ½ tbsp. olive oil (omit for oil-free)
- ☐ 1 tsp. dried oregano (or sub fresh herbs of choice)
- ☐ ⅛ tsp. salt

DIRECTIONS:

- ☐ 1. Place the semisweet chocolate chips in a medium bowl and microwave for 30 second increments until melted. Stir until smooth.
- ☐ 2. Spread the chocolate into a roughly 9 x 13 rectangle on a piece of parchment paper. Place the chocolate in the fridge for 15 minutes to set.
- ☐ 3. Place the white chocolate chips in a medium bowl and microwave for 30 second increments until melted. Add the peppermint extract and stir until smooth.
- ☐ 4. Spread the white chocolate over the semisweet chocolate layer. Top with candy canes. Let harden in the fridge for about 20 minutes, then break into pieces and serve.

Best if refrigerated for at least an hour to let the flavors combine.

Add some agave to the dressing for sweetness. Toss in a little minced garlic. Or for a punch of spice, add red chili pepper or cayenne. If you have any, try this with fresh herbs like parsley or basil in place of the dried oregano.

Did you make this recipe?

Tag your picture (@inglesmarkets) and you might win a prize!