



Cucumber, Dill & Pistachio Salad

This refreshing salad is perfect for a BBQ or on a hot day. It is best eaten on the same day it is made to enjoy its freshness.

Serves 6

Preparation Time: 20 mins

INGREDIENTS

- 1/4 cup Jars of Goodness Apple Cider Vinegar
- 1/2 teaspoon salt
- 2 tablespoons minced red onion
- 1 English cucumber, sliced thin
- 2 tablespoons chopped fresh dill
- 2 Tablespoons feta cheese, crumbled
- 2 Tablespoons unsalted pistachios, roughly chopped
- 2 teaspoons olive oil
- 1/4 teaspoon freshly ground black pepper

METHOD

- Add the apple cider vinegar and salt to a small saucepan and bring to a simmer over medium heat.
- Once simmering, add in the minced red onion or shallot and remove from the heat. Let the onion steep and cool in the vinegar for 10-15 minutes.
- In a large serving bowl combine the cucumbers, dill, feta and pistachios.
- Pour the onion and vinegar mixture over the top of the salad and add in the olive oil and black pepper.
- Toss everything together until coated then serve.