

# Cucumber Avocado Salad

## Ingredients

- English or Persian cucumber, diced (regular cucumbers work as well) — 2 cups
- Avocado, diced — 1 large
- Pickled red onion — 2 tbsp
- Extra virgin olive oil — 1 tbsp
- Red wine vinegar — 2 tsp
- Lemon juice — 2 tsp
- Honey — 1 tsp
- Fresh dill, chopped — 1–2 tbsp
- Salt — to taste

## Instructions

1. Dice the cucumber and avocado into small, even cubes, removing the cucumber seeds if desired for a less watery texture.
2. Toss the diced avocado with the lemon juice to prevent browning.
3. Add the cucumber and pickled red onion to the bowl.
4. Combine the olive oil, red wine vinegar, and honey, keeping the dressing separate if serving later, then drizzle over the salad.
5. Toss gently until just combined, being careful not to mash the avocado while coating all the pieces.
6. Add the chopped dill and salt to taste, give a final gentle toss, and serve right away.

## Note & Storage

- English or Persian cucumbers are preferred for their thinner skin and fewer seeds.
- Best eaten fresh; store in the refrigerator for up to 1 day if needed.
- Use ripe but firm avocado so it holds its shape.
- Finely diced red onion can be used if pickled onion is not available.
- Keep the dressing separate if serving later to prevent excess moisture and maintain texture.