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| Balsamic Cucumber SaladC:\Users\Jen\AppData\Local\Microsoft\Windows\INetCache\IE\VO1GFJSK\Vinilo_decorativo_gorro_chef_2[1].pngThis recipe can make use of Riverside’s farm-fresh cukes**Ingredients*** 3 tablespoons extra-virgin olive oil
* 2 tablespoons balsamic vinegar
* 2 small-to-medium cloves garlic, pressed or minced
* Kosher salt and freshly ground black pepper, to taste
* 1 ripe avocado, pitted and sliced or diced
* 4 crisp **salad cucumbers** thinly sliced
* Optional additions: 1 to 2 cups arugula, ½ cup halved cherry tomatoes, and/or 1 to 2 chopped radishes

**Directions**1. In a medium bowl, whisk together the olive oil, balsamic vinegar and garlic until blended. Season with salt and pepper.
2. Add the avocado and cucumbers to the bowl and toss to combine. Season with additional salt and pepper if necessary. Serve immediately.

Photo/Recipe: [cookieandkate.com](https://cookieandkate.com/best-cucumber-salad-recipe/) |

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