

# Cucumber, Tomato, Onion Summer Salad



## Ingredients

- 1 cup water
- ½ cup distilled white vinegar
- ¼ cup vegetable oil (I use Avocado oil as a nutritious option)
- ¼ cup sugar
- 1 teaspoon salt, or to taste
- 1 teaspoon freshly ground black pepper, or to taste
- 3 cucumbers, peeled and sliced ¼-inch thick (I use a mandolin to get a thinner slice)
- 3 tomatoes, cut into wedges (Roma, Banana Leg, Cherry or Beefsteak)
- 1 onion, sliced and separated into rings (Red or Sweet Onion)

## **Directions**

1. Gather all ingredients.
2. Whisk water, vinegar, oil, sugar, salt, and pepper together in a large bowl until smooth.
3. Add cucumbers, tomatoes, and onion and stir to coat.
4. Cover bowl with plastic wrap; refrigerate for at least 2 hours for best flavor results.

Other ideas: we also add a few garbanzo for an extra flavor and texture)

**Enjoy the flavors of summer!**