



Cucumber Pomegranate Salad

4 Servings • 1 Serving = 1 Cup

INGREDIENTS

- 2 Tablespoons extra virgin olive oil
- 1 lime, juiced
- ½ teaspoon salt
- ¼ teaspoon pepper
- 2 English cucumbers, diced
- 1 cup cilantro, chopped
- 2 scallions, thinly sliced
- ¼ cup pomegranate seeds
- ¼ cup feta cheese, crumbled

DIRECTIONS

1. In a large bowl, add olive oil, lime juice, salt, and pepper. Whisk to create an emulsion.
2. Add the cucumbers, cilantro, and scallions to the bowl. Mix well.
3. Sprinkle on the pomegranate seeds and feta cheese.
4. Serve immediately or chill in the refrigerator.

chefs.org

@CHEFSanAntonio

