Lunch Salad - 3 Different Ways

Enjoy this light and refreshing summer salad at lunch all week long. Create the base salad. Then, add the extras each day to enjoy a different variety all week.

Ingredients:

Salad base:
8 mini cucumbers, sliced
3 cups cherry tomatoes, halved
2 Tbsp. Olive Oil
1 Tbsp. vinegar or your choice (red, white, balsamic)
1/4 cup fresh basil, coarsely chopped
salt & pepper to taste

Extra add-in options:
1. Chickpeas, feta cheese & pita chips
2. Tuna, cooked barley & feta cheese
3. Hard-boiled egg, feta cheese & pita chips

Procedure:

1. Slice cucumbers into coins and cut cherry tomatoes in half. Chop basil (or scissor cut). Combine all in a large bowl.
2. In small bowl, whisk together oil and vinegar. Drizzle over salad.
3. Toss to coat. Season with salt and pepper.
4. Store in fridge for 3-5 days.
5. Select optional add-ins for filling lunch salad.

Notes:

Recipe adapted from: www.chefjulierd.com