LUNCH SALAD - 3 DIFFERENT WAYS

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

Adapted from: www.chefjulierd.com
Featured Food: Tomatoes
Yield: 4-6 servings

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  
4. Your choice!

Preparation

Slice cucumbers into coins and cut cherry tomatoes in half. Chop basil (or scissor cut). Combine all vegetables in a large bowl.

In small bowl, whisk together oil and vinegar. Drizzle over salad. Toss to coat. Season with salt and pepper.

Store in fridge for 3-5 days.

Select optional add-ins for a filling lunch salad.

ENJOY!