

Sweet and Savory Strawberry Cucumber Feta Salad

Strawberry Cucumber Salad ??



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15 min

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INGREDIENTS

1½ pounds strawberries, quartered

4 cups cucumbers, chopped

1 small red onion, chopped

8 oz feta cheese, cubed

¾ cup fresh mint, minced

1/3 cup olive oil

1/3 cup golden balsamic vinegar

2 tbsp lemon juice

... tsp black pepper

Swaps and Notes:

Cucumbers: Use English cucumbers for fewer seeds and extra crunch.

Feta: Crumbled feta works fine, but cubed gives the salad great texture.

Balsamic: No golden balsamic? Regular balsamic or white wine vinegar works too.

Mint: Swap with fresh basil for a more Mediterranean twist.

Add-ins: Toss in baby arugula, toasted almonds, or avocado for a heartier version.

Step-by-Step Directions:

Step 1: Prep the Produce:

Quarter strawberries, chop cucumbers and red onion.

Cube feta and mince fresh mint.

Step 2: Make the Dressing:

In a small bowl, whisk together olive oil, golden balsamic vinegar, lemon juice, and pepper until well combined.

Step 3: Assemble the Salad:

In a large mixing bowl, combine strawberries, cucumbers, red onion, feta, and mint.

Drizzle the dressing over the top and toss gently to combine without breaking up the fruit or cheese.

Step 4: Serve Fresh:

Serve immediately or chill for 10-15 minutes before serving. Best enjoyed the same day.

Tips for Success:

Use ripe but firm strawberries so they hold their shape.

Cube the feta yourself from a block for better flavor and texture.

Don't overdress-add half the dressing first, then more as needed.

Serve chilled for the most refreshing experience.

Serving Suggestions & Pairings:

Grilled chicken or fish

A light pasta dish or sandwich

Drinks like Blueberry Lemonade or Rainbow Sangria

DIRECTIONS

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11. Serving Suggestions & Pairings: This salad is a vibrant addition to any meal. Pair it with:
12. Grilled chicken or fish
13. A light pasta dish or sandwich
14. Drinks like : Blueberry Lemonade or Rainbow Sangria
15. Finish the meal with a treat like : Edible Cookie Dough or Caramel Apple Nachos
16. Storage and Leftover Tips: Best eaten fresh, but you can refrigerate leftovers for 1 day.
17. If prepping ahead, keep dressing separate and combine just before serving.

18. Avoid freezing-fresh produce and dairy won't thaw well.
19. More Recipes You Will Love: For more fresh and fuss-free recipes, check these out:
20. This : Blueberry Lemonade
21. Rainbow : Sangria
22. This : Light Tangy Chicken Salad
23. Caramel : Apple Nachos
24. Edible : Cookie Dough
25. Final Thoughts: This Strawberry Cucumber Salad is everything a summer salad should be-crisp, colorful, sweet, and tangy. It's a breeze to make, easy to customize, and guaranteed to impress. Serve it as a side, a light main, or just enjoy a bowlful of refreshment any time of day.

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