

Pickled Veggie Salad with Cucumbers, Tomatoes & Onion - A Bright, Zesty Side Dish

Some days just call for something crunchy, tangy, and totally refreshing. This



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30 min

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INGREDIENTS

Pickles - chopped into chunks or sliced

Roma tomatoes - diced or wedged

Cucumbers - thinly sliced or chopped

Sweet onion - thinly sliced

For the Dressing:

Pickle juice - about ... cup (or to taste)

Fresh lemon juice - juice of ½ lemon

Italian dressing - 2-3 tablespoons

Seasonings:

Salt (start light, the pickle juice adds brine)

Black pepper

Lemon pepper

Garlic powder (or fresh minced garlic)

Swaps and Notes:

Tomatoes: Grape or cherry tomatoes work just as well.

Onions: Red onions bring bolder flavor; sweet Vidalia adds mellow contrast.

Pickles: Use dill for a classic flavor or bread-and-butter pickles for sweet-savory balance.

Add-ins: Throw in kalamata olives, banana peppers, or even cubed mozzarella for variety.

How to Make Pickled Veggie Salad:

Prep Your Veggies Chop cucumbers, tomatoes, pickles, and thinly slice the sweet onion. Add everything to a large bowl.

Mix the DressingIn a small bowl or jar, whisk together pickle juice, lemon juice, and Italian dressing. Season with salt, pepper, lemon pepper, and garlic to taste.

Toss It All TogetherPour the dressing over the chopped vegetables. Mix well to coat everything evenly.

Chill and MarinateLet the salad sit in the fridge for 15-30 minutes before serving to let the flavors meld beautifully.

Tips for Success:

Make Ahead: This salad tastes even better after a few hours in the fridge.

Drain Excess Liquid: If it gets too juicy, strain it a bit before serving for best texture.

Double It: This recipe scales perfectly for cookouts, potlucks, and crowd-feeding situations.

Serving Suggestions and Pairings:

These easy turkey wings for a full comfort meal

Sheet pan quesadillas for a tangy counterpoint to cheesy bites

A chilled blueberry lemonade to match the summer energy

Or serve alongside this tomato okra skillet for a Southern garden bounty combo

Storage and Leftover Tips:

Fridge: Store in an airtight container up to 3 days. The flavor intensifies!

Do not freeze: The fresh veggies will lose their crispness and become mushy.

DIRECTIONS

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2. **Mix the :** DressingIn a small bowl or jar, whisk together pickle juice, lemon juice, and Italian dressing. Season with salt, pepper, lemon pepper, and garlic to taste.
3. **Toss :** It All TogetherPour the dressing over the chopped vegetables. Mix well to coat everything evenly.
4. **Chill and :** MarinateLet the salad sit in the fridge for 15-30 minutes before serving to let the flavors meld beautifully.
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6. **Drain :** Excess Liquid: If it gets too juicy, strain it a bit before serving for best texture.
7. **Double :** It: This recipe scales perfectly for cookouts, potlucks, and crowd-feeding situations.
8. **Serving Suggestions and Pairings:** This salad shines alongside grilled meats, sandwiches, or any hearty mains. Try it with:
9. These easy turkey wings for a full comfort meal
10. Sheet pan quesadillas for a tangy counterpoint to cheesy bites
11. A chilled blueberry lemonade to match the summer energy
12. Or serve alongside this tomato okra skillet for a Southern garden bounty combo
13. **Storage and Leftover Tips:** Fridge: Store in an airtight container up to 3 days. The flavor

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15. More Recipes You'll Love: A Light, Tangy Chicken Salad - perfect if you want something protein-packed but equally zesty
16. This : Blueberry Lemonade - to wash it down
17. These : Easy Turkey Wings - a hearty main to match your crunchy salad side
18. Final Thoughts: If you're looking for a no-fuss, flavor-forward salad that's crunchy, briny, and downright refreshing, this Pickled Veggie Salad will be your new obsession. It's a flavor explosion that happens to be healthy-ish and endlessly customizable.
19. Try it. Tweak it. Love it.? Drop a comment and let us know how you make it your own!And don't forget to follow for more easy, craveable recipes from the Chef Maniac kitchen.

SWAPS & NOTES

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More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/pickled-veggie-salad-with-cucumbers-tomatoes-onion-a-bright-zesty-side-dish/>