

## Crisp & Refreshing Marinated Cucumber Salad with Tomato and Onion

Cool, crisp, and tangy-this vintage-inspired salad is a warm-weather classic.



**TIME**  
**10 min**

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**ChefManiac**

### INGREDIENTS

- 2 large cucumbers, thinly sliced
- 3 medium tomatoes, cut into wedges or thick slices
- 1 medium red onion, thinly sliced
- ... cup white vinegar (or apple cider vinegar)
- 3 Tbsp olive oil
- 1 Tbsp granulated sugar (optional, for a touch of sweetness)
- 1 tsp salt
- $\frac{1}{2}$  tsp black pepper
- 1 tsp dried oregano (or Italian seasoning)
- ... cup fresh parsley, chopped (optional, for garnish)

### DIRECTIONS

- 1.** Slice the Vegetables: Add the cucumbers, tomatoes, and red onion to a large mixing bowl. You can use a mandoline for perfectly thin slices.
- 2.** Make the Marinade: In a small bowl, whisk together:
- 3.** Vinegar
- 4.** Olive oil
- 5.** Sugar (if using)
- 6.** Salt
- 7.** Pepper
- 8.** Oregano
- 9.** Taste and adjust as needed-add more sugar for sweetness or extra vinegar for tang.
- 10.** Combine: Pour the marinade over the veggies and toss until everything is well coated.
- 11.** Marinate: Cover and refrigerate for at least 1 hour, preferably overnight, for the best flavor infusion.
- 12.** Serve: Give the salad a final toss and top with chopped parsley for a pop of color. Serve cold or at room temperature.

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

Original recipe: <https://chefmaniac.com/crip-refreshing-marinated-cucumber-salad-with-tomato-and-onion/>