

Marinated Cucumber, Onion, and Tomato Salad - Summer's Easiest Side Dish

The Salad That Steals the Show at Every Summer Meal



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INGREDIENTS

- 3 medium cucumbers, peeled and sliced
- 1 medium onion, sliced into rings
- 3 medium tomatoes, cut into wedges
- $\frac{1}{2}$ cup vinegar (white or apple cider)
- ... cup sugar
- 1 cup water
- 2 teaspoons salt
- 1 teaspoon black pepper
- ... cup oil (vegetable or olive oil)
- 1 teaspoon chopped fresh mint (optional)

DIRECTIONS

1. Slice the Vegetables: Peel and slice the cucumbers into rounds.
2. Cut the onion into thin rings or slices.
3. Cut the tomatoes into wedges. Toss all veggies together in a large bowl.
4. Make the Marinade: In a separate bowl or jar, whisk together:
5. Vinegar
6. Sugar
7. Water
8. Salt
9. Black pepper
10. Oil
11. Whisk until sugar dissolves and the mixture is well blended.
12. Marinate the Salad: Pour the marinade over the sliced vegetables.
13. Toss gently to coat everything evenly.
14. Add fresh mint if using.
15. Cover and refrigerate for at least 2 hours, preferably overnight for best flavor.
16. Serve: Toss again before serving.
17. Serve chilled with a slotted spoon or tongs.

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