

## SHAVED CUCUMBER SALAD WITH CITRIUS-CILANTRO DRESSING

*“This is a simple, cooling salad that can be enjoyed for a light lunch on summer days or as a side to a heavier entrée.”*

**4 to 6 servings**

# Ingredients:

- ❖ 6 medium cucumbers, peeled
- ❖ 1 teaspoon coarse sea salt
- ❖ 2 tablespoons freshly squeezed orange juice
- ❖ 1 tablespoon freshly squeezed lemon juice
- ❖ 1 tablespoon freshly squeezed lime juice
- ❖ 1/4 cup minced fresh cilantro
- ❖ 1 teaspoon agave nectar
- ❖ Freshly ground white pepper

# Directions:

- ❖ With a Y-shaped peeler, cut thin strips from the cucumbers, stopping when you get to the seeds (compost the core), and transfer the strips to a medium bowl. Toss the cucumbers with salt. Refrigerate for 20 minutes.
- ❖ In another bowl, combine the orange juice, lemon juice, lime juice, cilantro, agave nectar, and white pepper to taste. Whisk well to combine. Set aside.
- ❖ Drain the cucumbers and transfer them to the bowl with the dressing. Toss well to combine. Cover and refrigerate for at least 30 minutes, tossing every 10 minutes. With a slotted spoon, transfer the cucumbers to a salad bowl and serve.