

Shaved Radish Cucumber Salad

Makes Approximately 4 Servings



INGREDIENTS

- 1 English cucumber
- 2 bunches radishes
- ½ red onion
- ½ cup olive oil
- ½ cup apple cider vinegar
- 1 tbsp. fresh thyme.
- 1 tsp. sea salt
- 1 tsp. ground black pepper

Directions

- Step 1** Slice cucumber, radish, and onion very finely with a knife or a mandolin. Combine in a bowl.
- Step 2** In a separate bowl, whisk together olive oil, vinegar, thyme, salt, and pepper. Pour over vegetables and toss
- Step 3** Place in refrigerator to chill for 30 minutes to an hour