Cucumber, onion, tomato salad

**INGREDIENTS**

3 Tablespoons of vinegar

1 Tablespoon olive oil

1 Teaspoon of honey

½ Teaspoon salt

½ Teaspoon black pepper

2 Medium cucumbers

2-3 Cups Cherry or Sun Gold Tomatoes, halved

1 Sweet onion, halved and thinly sliced

2 Tablespoons of your favorite herbs, chopped

**DIRECTIONS**

1. Whisk oil, vinegar, honey, salt, and pepper in a bowl.

2. Slice cucumbers into thin, round slices.

3. Toss cucumber, onion, tomatoes, and herbs in the oil and vinegar mixture.

4. Let stand for 30 minutes before serving.

Source: Eating Well

Though we often have them in their pickled form, cucumbers make a delightful side dish, snack, or crisp addition to salads in the hot summer months. You can slice them up for an addition to a vegetable plate, add them to a summer salad, or add them to a sandwich for a satisfying crunch. Try this recipe to get you started!