

HERBED SMASHED CUCUMBERS



June 14

National Cucumber Day

INGREDIENTS

- 1/4 Cup Plain Greek Yogurt
- 1 Tablespoon Lemon Juice
- 1 Tablespoon Olive Oil
- 2 Pounds Cucumbers (about 4 medium)
- 1/2 Cup Finely Chopped Red Onion

(about 1 small)

- 1 Tablespoon Fresh Dill (or 1 teaspoon dried dill)
- 1 Tablespoon Fresh Chopped Parsley (or 1 teaspoon dried parsley)

DIRECTIONS

- 1. Whisk the yogurt, lemon juice, and oil together in a large bowl; set aside.
- 2. Peel the cucumbers and cut them in half lengthwise. Cut each half crosswise into 1-inch segments Spread the pieces out on a cutting board, flat-side down, and use a heavy pot or skillet to smash the cucumber pieces and lightly crush them.
- 3. Transfer the smashed cucumbers to the bowl with the yogurt. Add the red onion, dill, and parsley.
- 4. Toss gently to combine. Taste and season with salt and pepper as needed.

MEAL PATTERN CONTRIBUTION

MEAL TYPE

YIELD



- Lunch/Supper

5 Cups

PORTION SIZES

Toddler	Preschool	School Age	Adult
1/8 Cup	1/4 Cup	½ Cup	½ Cup