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Chef Robert Irvine: Summer Cucumber Salad

Ingredients

1 large American cucumber, peeled, seeded, and diced
1/4 medium red onion, diced
1 small tomato, diced
6 Kalamata olives, pitted and diced
1 tbsp Dijon mustard
3 tbsp grapeseed oil
3 tbsp rice wine vinegar
1/4 lemon, plus zest
1 pinch of fresh dill
1 pinch of salt

Directions

1. Add cucumber, red onion, tomato, olives, and pinch of salt to a bowl. Mix gently. This is your salad.
2. In a separate bowl, whisk Dijon mustard and grapeseed oil until emulsified (well mixed). Whisk rice wine vinegar and the juice of one lemon wedge, in that order, into the Dijon and grapeseed emulsification, then add lemon zest. This is your dressing.
3. Add dressing to the salad, followed by a pinch of dill. Mix, then serve.