Armenian Cucumber & Tomato Salad

Serving Size: Serves 2 as a main course or 4 as a side dish.

In Armenia, this traditional meze salad is served as a first course at lunch alongside a plate of cheese, herbs and lavash bread. It is light and refreshing and the herbs can be interchanged with basil or dill if desired.

Ingredients

- 3 pickling cucumbers, peeled and cut into 1 inch chunks (about 3 cups)
- 2 medium tomatoes, cut into 1 inch chunks (about 3 cups)
- 1 bunch scallions, trimmed and thinly sliced (white and light green parts)
- 1/3 cup chopped fresh cilantro
- 1/3 cup chopped fresh parsley
- 2 Tablespoons fresh lemon juice
- 1/2 teaspoon Kosher salt
- 1/4 teaspoon freshly ground black pepper
- 4 Tablespoons extra virgin olive oil

Instructions

1. Combine cucumbers, tomatoes, scallions, cilantro and parsley in a large bowl and toss lightly.
2. Place lemon juice in a separate bowl with salt and pepper. Slowly whisk in olive oil until vinaigrette is emulsified. Add to vegetables and mix well.
3. Season to taste with additional salt and pepper if desired.