



Cabbage Cucumber Salad Recipe

Ingredients

- 4 cups green cabbage, thinly sliced
- 1 large cucumber, sliced
- ¼ red onion, thinly sliced
- 2 tablespoons fresh dill, chopped
- 2 tablespoons olive oil
- 1 tablespoon apple cider vinegar
- 1 teaspoon garlic powder
- ½ teaspoon salt
- ½ teaspoon black pepper

Optional Add-Ins

- Crumbled feta cheese
- Sunflower seeds
- Shredded chicken
- Tuna
- Crispy bacon pieces

Instructions

1. Thinly slice the cabbage, cucumber, and red onion.

2. In a small bowl, whisk together the olive oil, apple cider vinegar, garlic powder, salt, and black pepper.
3. Add the cabbage, cucumber, onion, and dill to a large mixing bowl.
4. Pour the dressing over the vegetables and toss until evenly coated.
5. Let the salad rest for 10 to 15 minutes before serving for the best flavor.
6. Serve chilled and enjoy.

Recipe Notes

- For extra crunch, keep the dressing separate until ready to serve.
- Add shredded chicken or tuna to turn the salad into a full meal.
- Fresh dill gives the salad the best flavor, but dried dill can work in a pinch.
- Store leftovers in the refrigerator for up to 3 days.

Prep Time

15 minutes

Total Time

15 minutes

Servings

4 servings