

Recipe for Cucumber-Lime Salad with Mint and Feta

The title says it all. This is a 5-minute, throw-together salad for when you're in a bad mood and don't really feel like cooking. I even used the slicing disk on my Cuisinart, which I almost never use. Of course, you can always use a mandoline or, shocking!, a knife instead.

1 teaspoon minced shallot
juice of 1/2 lime
2 tablespoons olive oil
pinch sugar
salt & pepper
1 English cucumber, sliced into thin-ish rounds
1-2 tablespoons crumbled feta
2 leaves fresh mint, slivered

In a medium bowl (big enough to hold the cucumber slices) combine the shallot and lime juice. Slowly whisk in olive oil until mixture emulsifies. Whisk in sugar and season with salt and pepper.

Add cucumber and feta and toss to coat. Garnish with fresh mint slivers.