



## Cucumber & Strawberry Salad



- Ingredients:** Yield 4 servings
- 4 Cups hulled strawberries, quartered
  - 2 Tbsp. thinly sliced fresh basil
  - 2 Tsp. balsamic vinegar
  - 1 Tsp. sugar
  - 2 Medium cucumbers, peeled, halved lengthwise, seeded, and thinly sliced
  - 1 Tsp. freshly squeezed lemon juice
  - 1/4 Tsp. salt
  - 1/4 Tsp. ground black pepper

**Preparation:**  
Combine the first four ingredients together in a large bowl, and toss gently to coat. Cover and chill for one hour (optional). Combine cucumbers and juice; toss to coat. Add cucumber mixture, salt, and pepper to strawberry mixture; toss gently together. Serve immediately. Enjoy!

**Nutritional information for 1.5 cup serving:** *Calories 49, Fat 0.5 gm, Fiber 3 gm, Cholesterol 0 mg, Sodium 150mg*

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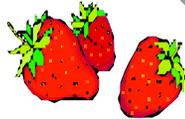
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