

Creamy Cucumber Salad Recipe

Author: Yumna Jawad

This Creamy Cucumber Salad is made with fresh dill, sour cream, and onions and is ready in 5 minutes!

Ingredients

½ cup sour cream

3 tablespoons red wine vinegar

1 tablespoon chopped fresh dill

1 teaspoon granulated sugar optional

teaspoon garlic powder

Salt and pepper

2 large English cucumbers thinly sliced

¼ red onion thinly sliced

Instructions

In a medium bowl, mix the sour cream, vinegar, dill sugar, and garlic powder until well combined. Taste and season with salt and pepper.

Add the sliced cucumbers and red onions on top of the sour cream dressing and stir to coat.

Serve immediately at room temperature or refrigerate for 1 hour before serving.

Notes

Storage: Cucumber salad is best served immediately for the best quality. Cucumbers will start to weep and make the salad watery.

Source: <https://feelgoodfoodie.net/recipe/creamy-cucumber-salad/>