

## **Cucumber Pomegranate Salad**

By [Naz Deravian](#)

Total Time - 20 minutes

Prep Time - 15 minutes

Cook Time - 5 minutes

Yield: 4 to 6 servings

### **Ingredients**

3 Persian cucumbers, quartered lengthwise and sliced into ¼-inch pieces

½ medium red onion, finely chopped into ¼-inch pieces

1 large pomegranate, seeded (about 1 cup seeds)

2 tablespoons extra-virgin olive oil

Kosher salt (such as Diamond Crystal) and black pepper

2 tablespoons lime juice, plus more to taste (from 2 medium limes)

2 teaspoons dried mint

Large handful of fresh mint leaves, roughly chopped

### **Preparation**

Place the cucumbers, red onion and pomegranate seeds in a medium bowl. Drizzle with the olive oil; sprinkle salt (about ½ teaspoon) and pepper to taste. Add 2 tablespoons lime juice, the dried mint and the fresh mint. Stir and taste. Add more lime juice as needed. It should make your lips smack with its tang, in a good way. Adjust for salt and serve.

<https://cooking.nytimes.com/recipes/1024903-cucumber-pomegranate-salad>