



Sarah's Cilantro Lime Cucumber Salad is a tangy, refreshing and delicious summer side dish. Sarah Nasello / The Forum

Cilantro Lime Cucumber Salad

Serves: 4 to 6

Ingredients:

- 1 large English cucumber, washed and very thinly sliced
- Kosher salt
- ½ to 1 jalapeno, seeded and finely chopped (start with 1/2 and add more as desired)
- 2 cloves garlic, minced
- ½ teaspoon freshly ground black pepper
- 1 tablespoon sour cream
- 1 tablespoon extra-virgin olive oil
- 2 tablespoons fresh lime juice
- ¼ cup fresh cilantro, finely chopped
- ½ teaspoon crushed red pepper flakes (optional)

Directions:

Place a large colander over a plate or baking sheet. Add the cucumber slices and sprinkle with 1 teaspoon kosher salt; toss to combine. Leave at room temperature for 30 minutes to help them release some of their water.

Meanwhile, in a medium bowl, use a wooden spoon or rubber spatula to combine the jalapeno, garlic, black pepper, sour cream, olive oil and lime juice. Once the cucumbers have drained, pat them dry with a paper towel and add them to salad. Use tongs to gently toss until evenly coated.

Add the fresh cilantro and crushed red pepper flakes (if using) and gently toss again. Taste and add more salt and pepper as desired. Serve immediately or marinate in the refrigerator for up to 4 hours.

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"Home with the Lost Italian" is a weekly column written by Sarah Nasello featuring recipes by her husband, Tony Nasello. The couple owned Sarello's in Moorhead and lives in Fargo with their son, Giovanni. Readers can reach them at sarahnasello@gmail.com.