

Lemon Dill Cucumber Dressing

A light dressing with a mixture of cool cucumber, dill weed and lemon to give a tangy flavour. Serves very well with fresh garden salad, tomatoes and avocado.

Categories

Gluten-free

Yields: 4 servings

Preparation time: 5 mins

Cooking time: 0 mins

Category: Salads and dressings

Complexity: Moderate

Vegan experience: Absolute beginner

Preparation style: Raw

Ingredients

Cucumber, raw, without peel	1 cup
Olive oil	0.5 cup
Lemon, fresh	0.25 cup
Water	0.25 cup
Salt, sea salt	1 teaspoon
Dill weed, fresh	1 cup
Garlic, fresh	2 clove

Instructions

In a food processor, process chopped cucumber, olive oil, lemon juice, water, salt, chopped fresh dill and garlic until smooth. You can stop the motor to scrape down sides as a necessary. Serve immediately or cover and refrigerate for up to 3 days.

Note: I used cold pressed extra virgin olive oil for the recipe.