Crisp Cucumber & Tomato Salad

Cucumber Tomato Salad is crisp and crunchy, thanks to our greenhouse-grown cucumbers, and bursting with flavors from tomatoes, fresh parsley, and seasonings. Substitute any of our small tomato varieties for our cherry tomatoes based on preference.

Timing

Prep time	Total time	Skill level
15 mins	**15 mins**	**Easy**

What You'll Need

- 2 containers Red Sun Farms Chef's Collection Tomatoes
- 1 red onion, diced
- 1 Red Sun Farms English cucumber chopped
- 1 can Cannellini beans, rinsed and drained
- ½ cup finely chopped fresh parsley
- ¼ cup olive oil
- ¼ cup white wine vinegar
- 1 clove garlic, minced
- Kosher salt to taste

Directions

1. In a large bowl, mix tomatoes, onion, cucumber, beans and parsley.
2. Whisk olive oil, white wine vinegar, garlic and salt until emulsified. Pour over the tomato mixture. And stir gently.
3. Allow the salad to marinate for 30 minutes and serve cold or at room temperature.