



Armenian Cucumber Salad with Oregano – Moroccan Feggous Salad

Prep Time : 10 mins **Cook Time** : 1 hr 10 mins **Servings** : 4 servings **Source** : Tasteofmaroc.com

INGREDIENTS

- 1 lb Armenian cucumber, - slightly scraped with a knife; discard seeds if they're too big
- 1/4 tsp salt
- 1 tsp sugar
- 1 1/2 tbps white vinegar
- 1 tsp dried oregano or wild thyme
- 1/4 cup orange juice, - freshly squeezed (optional)
- 1/2 tsp orange blossom water - (optional)

DIRECTIONS

Grate the cucumber either finely or roughly.

Mix all ingredients and set aside to chill before serving.

Serve in small bowls or deep plates. You can also serve it in small individual bowls and add more orange juice for a runny starter. Very refreshing especially on hot days and alongside a heavy meal.

The salad keeps well in the fridge for up to 24 hours.

NOTES

If making the salad on short notice, you can quickly chill the salad in the freezer for 10 minutes or so.

NUTRITION

29 kcal
CALORIES: 29kcal CARBOHYDRATES: 6g
SODIUM: 147mg POTASSIUM: 197mg
SUGAR: 4g VITAMIN A: 150IU
VITAMIN C: 10.9mg CALCIUM: 22mg
IRON: 0.4mg