



## Tomato Cucumber Salad

**Prep Time** : 10 minutes **Cook Time** : 0 minutes **Servings** : Yield: 4 **Source** : [Acouplecooks.com](http://Acouplecooks.com)

### INGREDIENTS

- 4 to 6** large ripe tomatoes, multicolored if desired
- 1** large cucumber (we like English cucumbers)
- 1** medium red onion
- 1** tablespoon minced fresh herbs (such as basil, thyme, oregano)
- 2** tablespoons extra-virgin olive oil
- 2** tablespoons red wine vinegar
- 1/2** teaspoon kosher salt

### DIRECTIONS

Slice the onion into half moons and soak in water for 10 minutes to reduce the bite.

Meanwhile, slice cucumbers into half circles. Slice tomatoes into wedges, leaving the seeds intact. Finely chop the herbs.

Combine all ingredients in a bowl and stir gently to combine. Cover and rest for 30 minutes (or up to 2 hours) before serving.