

JERUSALEM SALAD



Ingredients

- 3 kirby or Persian cucumbers
- 2 fresh tomatoes seeded and diced
- 1/3 cup red onion minced
- 1/2 cup fresh parsley chopped
- 2 tablespoon [extra virgin olive oil](#)
- 1 lemon juiced
- sea salt to taste

Instructions

1. Slice the cucumbers in half.
2. Slice each half into 4 slices lengthwise so you have 8 long slices.
3. Hold the long slices together and slice the bunch crosswise into very small pieces.
4. Place the diced cucumbers into a large mixing bowl.
5. Chop the onion. Add to the bowl.
6. Chop the parsley. Add to the bowl.

7. Seed and dice the tomatoes. Add to the bowl.
8. Add the rest of the ingredients.
9. Mix until the vegetables are well coated and combined.
10. Taste and add more lemon, oil or salt if needed.
11. Best served at room temperature but can be made ahead and chilled for a more