

# Creamy Cucumber Salad

Serves: 4   Prep time: 15 minutes

 KETO |  VEGETARIAN

Serve this topped with halved hard-boiled eggs and boiled baby potatoes.

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| <ul style="list-style-type: none"><li>1 large English cucumber, sliced</li><li>1 small red onion, chopped</li><li>¼ cup chopped fresh dill</li><li>½ cup full-cream yoghurt</li><li>2 Tbsp sour cream</li><li>1 tsp dijon mustard</li><li>2 Tbsp white wine vinegar</li><li>2 Tbsp olive oil</li><li>1 tsp lemon zest</li><li>1 Tbsp toasted black sesame seeds</li><li>sea salt and black pepper to taste</li></ul> | <ul style="list-style-type: none"><li>1 Place the cucumber, red onion and dill in a large bowl.</li><li>2 In a jug, whisk the yoghurt, sour cream, mustard, vinegar, olive oil and lemon zest.</li><li>3 Pour the dressing over the salad, add the sesame seeds, salt and pepper and toss well.</li></ul> |
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