

Crunchy Cucumber, Feta, and Almond Salad

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Recipe source: [Cooking Light](#)

Yield: About 6-8 servings



INGREDIENTS:

- 4 cups coarsely chopped romaine lettuce heart (about 1)
- 2 1/2 cups (1/2-in.) diced English cucumber (about 1 medium)
- 1/2 cup unsalted roasted almonds, coarsely chopped
- 2 ounces feta cheese, crumbled (about 1/2 cup)
- 2 tablespoons chopped fresh dill
- 2 tablespoons extra-virgin olive oil
- 2 tablespoons white wine vinegar
- 1 teaspoon Dijon mustard
- 1/2 teaspoon kosher salt
- 1/2 teaspoon freshly ground black pepper

DIRECTIONS:

- Combine lettuce, cucumber, almonds, and feta in a large bowl; toss.
- Combine dill and remaining ingredients in a small bowl, stirring with a whisk.
- Add dill mixture to lettuce mixture; toss to coat.