



Tomato and Cucumber Salad

12 Servings



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Ingredients:

- 4 large tomatoes, cubed
 - 1 large cucumber, chopped
 - 1 c. red onion, chopped
 - 1 c. green pepper, chopped
 - 1/3 c. fresh parsley, chopped
- Dressing:
- 1/3 c. apple cider vinegar
 - 1 Tbsp. vegetable oil
 - 2 garlic cloves, minced
 - 1/2 tsp. salt
 - 1/2 tsp. pepper
- 1/2 tsp. sugar

Directions:

1. Wash hands with soap and water.
2. Rinse all produce under cool running water.
3. Chop vegetables and add to a medium bowl.
4. In a small bowl, mix the dressing ingredients together (vinegar, oil, garlic, salt, pepper and sugar).
5. Pour the dressing over the salad. Mix well.
6. Refrigerate for at least one hour before serving for optimal flavor.
7. Store leftovers in the refrigerator in a sealed container.

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