

# Cucumber Tomato Salad

## Ingredients:

- 1 small red onion, thinly sliced
- 2 teaspoons coriander seeds
- 2 teaspoons mustard seeds
- 1 teaspoon. cumin seeds
- 1 cup cider vinegar
- 1 tablespoon. sugar
- Kosher salt
- 3 large tomatoes, sliced 1/2" thick
- 1 English cucumber, sliced
- Olive oil, for serving
- 1/3 cup fresh cilantro

## Directions:

- 1) Place onion in a glass or ceramic bowl.
- 2) Cook coriander and mustard seeds in a large saucepan over medium heat, stirring occasionally, until seeds begin to pop, 1 to 2 minutes. Add cumin seeds and stir for 10 seconds. Add vinegar, sugar, 1 tablespoon salt, and 1 cup water. Simmer, stirring occasionally, until sugar and salt are dissolved, 1 to 2 minutes.
- 3) Pour vinegar mixture over onion. Let stand until room temperature. Cover and refrigerate at least 1 hour or up to 2 days. Drain, reserving 1/4 cup pickling liquid.

Recipe from: <https://www.countryliving.com/food-drinks/recipes/a43556/cucumber-tomato-salad-recipe/>

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Serves 4

*To serve, arrange tomatoes, cucumber, and onion on a platter. Drizzle with oil and reserved pickling liquid. Top with cilantro!*

