

Creamy Cucumber Salad

PREP TIME	10 minutes
COOK TIME	10 minutes
REFRIGERATE	1 hour
TOTAL TIME	1 hour 20 minutes
SERVINGS	8 servings
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★★★★★
[4.94 from 367 votes](#)

Enjoy the refreshing combination of crisp cucumbers, fresh dill, and a simple sour cream dressing.

Ingredients

- 2 English cucumber
- 1/3 cup sliced white onion optional

For the Dressing

- 1/2 cup sour cream or plain greek yogurt
- 3 tablespoons [mayonnaise](#)
- 1/4 cup chopped fresh dill chopped
- 3 tablespoons white vinegar
- 1/2 teaspoon granulated sugar
- salt to taste

Instructions

1. Wash the cucumber and cut it into slices 1/4-inch thick.
2. In a large bowl, whisk the sour cream, mayonnaise, dill, vinegar, sugar and 1/8 teaspoon salt.
3. Add the cucumbers and onions if using and gently toss well to coat.
4. Refrigerate for 1 hour before serving.
5. Taste and season with additional salt and pepper and sprinkle with fresh additional dill if desired.

Notes

If using field cucumbers, peel them and scrape out the seeds with a spoon.

Additional fresh herbs like basil, parsley, and dill can be added.

Store leftover salad in the fridge for up to 2-3 days. Drain any juices and stir before serving.

Nutrition Information

Calories: 77, Carbohydrates: 4g, Protein: 1g, Fat: 7g, Saturated Fat: 2g, Cholesterol: 10mg, Sodium: 47mg, Potassium: 141mg, Fiber: 1g, Sugar: 2g, Vitamin A: 282IU, Vitamin C: 3mg, Calcium: 31mg, Iron: 1mg

(Nutrition information provided is an estimate and will vary based on cooking methods and brands of ingredients used.)

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