



## Creamy Cilantro Lime Cucumber Salad

**Brittany Allyn**

**Serves 8**

**[www.savorthe flavors.tv](http://www.savorthe flavors.tv)**

5 cups sliced mini (Persian) Cucumbers  
1 cup diced Sweet Onion (Vidalia)  
1 Jalapeno seeded and minced  
*(can substitute  $\frac{1}{3}$  cup diced Bell Pepper)*  
1 cup Sour Cream (I use reduced fat)  
2 Limes juiced  
2 tsp Sugar  
1 tsp Sea Salt  
2 TBSP chopped fresh Cilantro



In a bowl, whisk together the sour cream, lime juice, sugar and salt. Add the cucumber, onion, jalapeno or bell pepper and cilantro and stir to combine. Refrigerate for 1-2 hours so the flavors can marry.