

Bubbie's CREAMY ITALIAN CUCUMBER SALAD

Cool ♥ Tangy ♥ Refreshing

A crisp and creamy cucumber salad with zesty Italian flavors — the perfect side dish for any meal or gathering!

INGREDIENTS

- 2 large cucumbers, thinly sliced
- ¼ cup red onion, thinly sliced (optional)
- ¾ cup mayonnaise
- 2 tbsp Italian dressing
- 1 tbsp fresh parsley, chopped (or 1 tsp dried)
- 1 tsp dill (optional)
- ½ tsp garlic powder
- ½ tsp black pepper
- Pinch of salt (to taste)

DIRECTIONS

1. Slice the cucumbers and red onion (if using), and pat dry with a paper towel.
2. In a large bowl, whisk together mayonnaise, Italian dressing, parsley, dill (if using), garlic powder, pepper, and a pinch of salt.
3. Add the cucumbers and red onion to the bowl.
4. Toss until everything is evenly coated.
5. Cover and refrigerate for at least 20–30 minutes to let the flavors blend.

BUBBIE'S TIPS:

- Use English cucumbers for fewer seeds.
- Pat cucumbers dry to avoid a watery salad.
- Let it chill for the best flavor!

SERVING IDEAS:

- Perfect with grilled chicken, burgers, or fish.
- Bring to potlucks and picnics.
- Serve alongside pasta, sandwiches, or your favorite summer meals.

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