

Cabbage Cucumber Salad with Dill (Easy, Crunchy & Healthy)



Servings: 2

15 minutes

INGREDIENTS

- ½ head green cabbage, finely sliced
- 2 Persian cucumbers, thinly sliced
- 3 green onions, sliced
- Fresh dill, finely chopped (to taste)
- ½ teaspoon salt (adjust to taste)
- 1 tablespoon white distilled vinegar
- 1 tablespoon extra-virgin olive oil

DIRECTIONS

1. Add sliced cabbage to a large bowl and sprinkle with salt.
2. Gently massage cabbage for 30–60 seconds until slightly softened.
3. Add cucumbers, green onions, and fresh dill.
4. Drizzle in vinegar and olive oil.
5. Toss well and adjust seasoning as needed.
6. Let sit for 10–15 minutes before serving for best flavor.

Storage

Store in an airtight container in the refrigerator for up to 2 days. Flavor improves after sitting.

Nutrition per serving (approximate): Calories: 90 Protein: 1.5g Fat: 7g Carbohydrates: 7g