# Creamy dill cucumber salad

# Ingredients

* 4 seedless mini cucumbers, thinly sliced
* 70g plain Greek yogurt
* 2 tbsp fresh dill, finely chopped
* 1 tbsp extra-virgin olive oil
* ½ tsp unpasteurized honey
* ½ tsp Dijon mustard
* ¼ tsp Himalayan salt
* ⅛ tsp ground white pepper

# Method

1. In a small bowl, combine all the ingredients, except for the cucumbers, and mix well with a fork.
2. Pour over the sliced cucumber and stir delicately until well combined.
3. IMPORTANT: cover and place in the fridge for at least 2 to 3 hours to allow flavours to meld.
4. This salad will keep for up to 2 days airtight in the refrigerator.

From: <https://thehealthyfoodie.com/creamy-dill-cucumber-salad/>