

# Asma's salad ; Cucumber salad with strawberries and dates

**Recipe for 2 portions**

## **Description**

A fresh salad with a maroccan inspiration.

## **Ingredients**

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- 0.50 Unit(s) Cucumber
- 100 Gr Strawberry
- 50 Gr Pitted dates
- 15 Gr Pine nuts
- 1 Tbsp Mint
- 1 Tbsp Parsley
- 60 Ml Plain greek yogurt 0%
- 1 Tsp Honey
- 1 Tbsp Olive oil

## **Preparation**

- Preparation time **20 mins**

### Things to do before the workshop

Finely chop the mint and the parsley. Keep a few mint leaves aside for garnish at the end. Wash the veggies and peel the cucumber.

For this recipe you will need :

- 1 cutting board
- 1 chef knife
- 1 paring knife
- 1 colander
- 3 bowls
- 1 peeler
- 2 clean kitchen towels

### Process

Wash the strawberries and dice them. Wash and dry the dates, cut them in small pieces.

Wash and peel the cucumber, then dice finely.

In a bowl, place the cucumber, then the strawberries and the dates last. Sprinkle some mint leaves to decorate.

In a bowl, to prepare the sauce, mix the yogourt, the finely chopped fresh mint and parsley, the pine nuts, the honey, the olive oil and some salt and pepper to taste.

Once well combined, drizzle the sauce onto the salad just before serving.

**Bon appétit!**