

Cucumber and Pea Salad

AllRecipes Magazine

Servings: 8

1 cup Greek yogurt

1/4 cup olive oil

3 tablespoons fresh lemon juice

1 cup fresh parsley, chopped

1/4 cup baby basil leaves, shredded

salt (to taste)

black pepper (to taste)

1 pound fresh baby peas, blanched

5 sliced baby Persian cucumbers

basil leaves (for garnish)

finely chopped walnuts (for garnish)

In a bowl, whisk together the yogurt, olive oil and lemon juice.

Add the parsley, baby basil leaves, salt and pepper.

Stir in the peas and cucumbers.

Garnish with basil leaves and walnuts.

Per Serving (excluding unknown items): 64 Calories; 7g Fat (92.7% calories from fat); trace Protein; 1g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 4mg Sodium. Exchanges: 0 Vegetable; 0 Fruit; 1 1/2 Fat.