Tangy Cucumber Salad

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Servings: 2

3 small English cucumbers
1 teaspoon salt
1/2 small red onion, thinly sliced
3 tablespoons white wine vinegar
salt and pepper (to taste)

Thinly slice the cucumbers. In a colander, toss with the salt. Let sit for 15 minutes.

In a bowl, mix the cucumber, onion, olive oil and vinegar.

Season with salt and pepper.

Let sit for 20 minutes.

Per Serving (excluding unknown items): 78 Calories; trace Fat (0.6% calories from fat); 6g Protein; 17g Carbohydrate; 7g Dietary Fiber; 0mg Cholesterol; 1067mg Sodium. Exchanges: 1/2 Vegetable; 0 Other Carbohydrates.

Salads

Dar Carrina Mutritional Analysis

Calories (kcal):	78	Vitamin B6 (mg):	trace
% Calories from Fat:	0.6%	Vitamin B12 (mcg):	0mcg
% Calories from Carbohydrates:	71.8%	Thiamin B1 (mg):	trace
% Calories from Protein:	27.6%	Riboflavin B2 (mg):	trace
Total Fat (g):	trace	Folacin (mcg):	8mcg
Saturated Fat (g):	trace	Niacin (mg):	trace
Monounsaturated Fat (g):	trace	Caffeine (mg): Alcohol (kcal): % Pofuso:	0mg 0
Polyunsaturated Fat (g):	trace		n n%
Cholesterol (mg):	0mg		
Carbohydrate (g):	17g	Food Exchanges	
Dietary Fiber (g):	7g	Grain (Starch):	0
Protein (g):	6g	Lean Meat:	0
Sodium (mg):	1067mg	Vegetable:	1/2
Potassium (mg):	85mg	Fruit:	0
Calcium (mg):	16mg	Non-Fat Milk:	0

Iron (mg):	trace	Fat:	0
Zinc (mg):	trace	Other Carbohydrates:	0
Vitamin C (mg):	31mg		
Vitamin A (i.u.):	1200IU		
Vitamin A (r.e.):	0RE		

Nutrition Facts

Servings per Recipe: 2

Amount Per Serving				
Calories 78	Calories from Fat: 0			
	% Daily Values*			
Total Fat trace Saturated Fat trace Cholesterol 0mg Sodium 1067mg Total Carbohydrates 17g Dietary Fiber 7g Protein 6g	0% 0% 0% 44% 6% 27%			
Vitamin A Vitamin C Calcium Iron	24% 52% 2% 1%			

^{*} Percent Daily Values are based on a 2000 calorie diet.