## **Cucumbers with Lemon and Basil**

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## Servings: 8

4 English cucumbers, quartered, seeded and cut into 1/2-inch slices 1 pint grape or cherry tomatoes, halved

1/4 cup extra-virgin olive oil 2 teaspoons grated lemon zest 1/4 cup lemon juice (from two lemons)

1/2 cup torn fresh basil leaves salt and pepper

In a large bowl, toss together the cucumbers, tomatoes, oil, lemon zest, lemon juice and basil.

Season with salt and pepper.

To store, cover and refrigerate for up to eight hours.

Per Serving (excluding unknown items): 80 Calories; 7g Fat (71.7% calories from fat); 2g Protein; 4g Carbohydrate; 2g Dietary Fiber; 0mg Cholesterol; trace Sodium. Exchanges: 1 1/2 Fat.

Salad

## Dar Canrina Mutritional Analysis

Calories (kcal):	80	Vitamin B6 (mg):	0mg
% Calories from Fat:	71.7%	Vitamin B12 (mcg):	0mcg
% Calories from Carbohydrates:	18.9%	Thiamin B1 (mg):	0mg
% Calories from Protein:	9.4%	Riboflavin B2 (mg):	0mg
Total Fat (g):	7g	Folacin (mcg):	0mcg
Saturated Fat (g):	1g	Niacin (mg):	0mg
Monounsaturated Fat (g):	5g	Caffeine (mg):	0mg
Polyunsaturated Fat (g):	1g	Alcohol (kcal):	0 0 0%
Cholesterol (mg):	0mg		
Carbohydrate (g):	4g	Food Exchanges	
Dietary Fiber (g):	2g	Grain (Starch):	0
Protein (g):	2g	Lean Meat:	0
Sodium (mg):	trace	Vegetable:	0
Potassium (mg):	0mg	Fruit:	0

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Calcium (mg):	trace	Non-Fat Milk:	0
Iron (mg):	trace	Fat:	1 1/2
Zinc (mg):	trace	Other Carbohydrate	<b>s</b> : 0
Vitamin C (mg):	10mg		
Vitamin A (i.u.):	400IU		
Vitamin A (r.e.):	0RE		

## **Nutrition Facts**

Servings per Recipe: 8

Amount Per Serving	
Calories 80	Calories from Fat: 57
	% Daily Values*
Total Fat 7g	10%
Saturated Fat 1g	5%
Cholesterol 0mg	0%
Sodium trace	0%
Total Carbohydrates 4g	1%
Dietary Fiber 2g	8%
Protein 2g	
Vitamin A	8%
Vitamin C	16%
Calcium	0%
Iron	0%

<sup>\*</sup> Percent Daily Values are based on a 2000 calorie diet.