

Bavarian Cucumber Salad

by *Monica @MonicaMayDesign*

SAVORY *recipe*

with Coconut Vinegar and Garlic Sauce

Serves: 2-4

Prep Time 7 minutes

INGREDIENTS

1 Organic cucumber

2 tsp Coconut Vinegar

2 Tbsp Coconut Aminos Garlic Sauce

Parsley

Salt & pepper for seasoning

Gomasio (toasted sesame seeds with sea salt, optional)



Cucumber Salad is a classic on any Bavarian dinner table. Here a healthy soy-free variation using a combo of our Coconut Vinegar and Garlic Sauce. Quick to prepare and scrumptious!

INSTRUCTIONS

Chop the organic cucumber in thin slices or thick chunks. Mix together the Coconut Vinegar and Garlic Sauce with salt and pepper to taste. Combine cucumbers and sauce and allow to marinate for a few minutes. Serve with fresh parsley and a sprinkle of Gomasio. Crunchy, refreshing and sooo delicious!