



The Brockhaus Cucumber Combo

By James Brock

Serves 6

Ingredients:

- 5 medium cucumbers, diced
- 2 medium tomatoes, preferably heirloom, chopped
- 1 small red onion
- 1 cup basil or mint leaved, finely sliced
- $\frac{3}{4}$ cup feta cheese
- 3 tablespoons extra-virgin olive oil
- 1.5 tablespoons sherry vinegar (you can substitute red wine vinegar here)
- Salt and black pepper

Chantal Item Needed:

- *Square Baker with Lid and Silicone Seal*





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Method:

If you are making this to serve at an afternoon party (or lunch), prepare it that morning; you don't want the ingredients to grow soggy. If you want to make it the day before, wait to add the vinaigrette until 20 minutes before you serve it.

Pour the olive oil and vinegar into your Chantal Make & Take®, then season with salt and pepper. Dice the cucumbers and onion, and toss them into the vinaigrette. Next, chop the tomatoes into bite-size pieces, and add them to the mix. Take the basil (or mint; they are both delicious) and stack 10 or leaves; roll them tightly, then slice into slivers. Add the basil (or the mint) to the rest of the salad. The feta comes next; using your clean hands, crumble the cheese into small pieces (the approximate size of large chocolate chips), then put them in the Make & Take®. Gently toss the ingredients, and taste. More salt and pepper? Go ahead and season. You'll want to let this sit in the refrigerator — put the lid of the Make & Take® on it to cover — for at least 20 minutes before serving; this allows all the flavors to combine and infuse the ingredients.

Enjoy!