Cucumber Avocado Salad

**Ingredients**

- ½ ripe avocado, scrubbed under running water, diced
- 1 medium cucumber, scrubbed under running water, thinly sliced
- 1 ½ Tablespoon oil (olive, canola, or vegetable)
- 1 Tablespoon balsamic vinegar
- 1 clove garlic, minced
- 1/8 teaspoon salt
- 1/8 teaspoon pepper

**Procedure**

1. Wash hands with soap and warm water for 20 seconds.
2. In a small bowl, whisk together olive oil, balsamic vinegar, garlic, salt and pepper.
3. In a medium bowl, add avocado and cucumbers. Pour dressing into bowl and gently toss to coat.
4. Serve & enjoy!
5. Leftovers can be stored in an airtight container in the refrigerator for up to 4 days.

**Recipe Notes:** Persian or English cucumbers work best, as they have a thinner peel. If you don’t have fresh garlic on hand, you can substitute 1/2 teaspoon of garlic powder.

**PREP TIME: 5-10 MIN**
**MAKES: 2 SERVINGS**
**COST PER SERVING: $1.12**