

# FOX-7 WTVW

June 15, 2010

# KITCHEN AFFAIRS

4610 Vogel Road  
EVANSVILLE, IN 47715

## TOMATO-CUCUMBER YOGURT SALAD

1/2 red onion, peeled and thinly sliced  
1 large cucumber, peeled, seeded and thinly sliced  
1 cup cherry tomatoes, halved  
6 to 8 ounces plain (unflavored) yogurt  
1/4 cup minced fresh mint leaves  
Salt, and freshly ground pepper, to taste

Combine the onion and cucumber pieces in a bowl. Stir the yogurt well until uniform in texture. Add about half the yogurt and stir the onions and cucumber to coat all the pieces. You want enough yogurt to make a nice dressing, but not enough to make it “soupy”. Add the fresh mint and season to taste with salt and pepper. Let stand, refrigerated for 30 minutes before serving. Fold in the tomatoes just before serving. May be served cold or at room temperature.