

Cucumber, Celery, Radish Salad with Button Mushrooms



Prep: 20 minutes

Cook: 0 minutes

Serves: 4

Ingredient Studio—Chefs Candy Argondizza & Marité Acosta

- 2 cucumbers washed, cut in half lengthwise and cut into 1/4 inch slices
- 2 stalks of celery washed and cut across into 1/4 inch slices
- 8 radishes washed, trimmed and quartered
- 8 white button mushrooms washed, cut in half and thinly sliced

Dressing

- Juice of 1 lemon (about 2 tablespoons)
- 1/3 cup vegetable oil
- 1 teaspoon of salt
- 1/8 teaspoon of ground black pepper

Optional

- 1/2 cup of parsley leaves
- 1/2 cup of cheese of your choice: mozzarella, cheddar, or feta



1. In a small bowl, mix together the salad dressing ingredients.
2. In a separate bowl, place the cucumbers, celery, radishes and mushrooms, mix to combine. (If using the optional ingredients, add them here).
3. Gradually add the salad dressing and mix to coat the cut-up vegetables. Toss gently so you don't bruise the vegetables.
4. Taste and adjust the seasoning if necessary.