



Oriental Cucumber Salad (2 servings)

- 2 tablespoons white wine vinegar**
- 1 tablespoon reduced-sodium soy sauce**
- 2 tablespoons olive oil**
- ½ teaspoon dried parsley flakes**
- ¼ teaspoon sugar**
- 1/8 teaspoon ground ginger**
- 1 medium cucumber, thinly sliced**
- 1 medium red onion, quartered and thinly sliced**

In small bowl, whisk vinegar, soy sauce, oil, parsley, sugar, and ginger. In serving bowl, mix cucumber and onion slices. Pour sauce over; gently mix. Refrigerate until serving.

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