



Makes 6 cups
Preparation Time: 10 minutes

INGREDIENTS:

2 cups sliced fresh strawberries
1 cup halved cherry tomatoes
1 cup fresh mint leaves,
chopped
1 cucumber, sliced
1 cup mixed greens
½ of a red onion, thinly sliced
½ cup walnuts, crushed
3 tablespoons orange juice
2 tablespoons Dijon mustard
1 tablespoon pure maple syrup
1 tablespoon apple cider vinegar

10-Minute Strawberry Cucumber Salad

With luscious fresh [strawberries](#) as the main ingredient, this 10-minute strawberry cucumber salad is a guaranteed hit and the perfect side dish to accompany a burger or [veggie steak](#). Fragrant with the scent of fresh mint and crunchy with cooling [cucumber](#), every mouthful is one to savor. Mixed greens serve as the earthy backdrop for this refreshing salad, which also features tangy cherry tomatoes, sliced red onion to pep things up, and the nutty goodness of crushed walnuts. The orange-Dijon vinaigrette is as simple as it is delicious—don't be surprised to find yourself rifling around for this dressing recipe long after strawberry season is over!

Tips

Gluten-free: To make this salad gluten-free, use a gluten-free Dijon mustard.

For more inspiration, check out these tasty ideas:

- [Strawberry-Mint Salad with Easy Maple-Dijon Dressing](#)
- [Yellow Tomato and Cucumber Gazpacho with Chili-Lime Chips](#)
- [Strawberry Gazpacho](#)
- [Strawberry-Radish Salad with Creamy Lemon Dressing](#)
- [31 Yummy Summer Strawberry Recipes—from Breakfast to Dessert](#)

By Carleigh Bodrug

- 1 In a large bowl combine the first seven ingredients (through walnuts); toss to combine.
- 2 For dressing, in a small bowl whisk together the remaining ingredients and 2 tablespoons water. Pour over salad; toss to coat. Serve immediately.