

Cucumber Date and Cashew Salad



5 C Spring Mix
¼ t fresh dill
1/8 to ¼ C white onion diced
6 oz honey ham, cubed
1 cucumber, peeled and diced
¼ C green pepper diced
½ C Dates rough chopped
1/8 C salted cashews or to taste
Dash dried red chili pepper to taste

Dressing: 1/8 C rice wine vinegar, ¼ C plus 1 T sunflower or other light oil, salt and pepper.

Assemble all fresh ingredients. Make dressing and whisk briskly. Add right before serving. Garnish with dill sprig and serve with crusty bread.

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