

Cucumber, fennel and samphire salad

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Cucumber, fennel and samphire salad

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A green machine of salad, with samphire, cucumber, fennel and dill.

Ingredients (serves 2-4)

- 1 cucumber, sliced lengthwise
- 1 [fennel](#), sliced paper thin
- ¼ cup samphire, roughly chopped
- ¼ cup [dill](#), finely chopped

Dressing

- 50ml white wine vinegar
- 50ml extra virgin [oil](#)
- ½ lemon, juiced
- Sea salt and cracked pepper, to taste

Method

Place cucumber, fennel, samphire and dill into a bowl.

Cucumber, fennel and samphire salad

In a separate bowl, add dressing ingredients and whisk

Pour dressing on salad and season.

Recipe and images by [Sarah Todd](#)

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