

creamy dill cucumber onion salad (with sour cream and mayo)

★★★★★
5 from 5 reviews



Author: Sara Nelson **Prep Time:** 10 minutes

Cook Time: 0 minutes **Total Time:** 30 minutes **Yield:** 6 servings 1x

Category: Side Dish **Method:** Mix **Cuisine:** American **Diet:** Gluten Free

This **Creamy Dill Cucumber Onion Salad** is made with sour cream and mayo and is crisp, light, refreshing, and can be made and served in **only 30 minutes!** It's the perfect side dish for weekend cookouts, picnics, or family dinners. Simply combine sliced cucumbers and red onions then toss them with a quick 4-ingredient dressing, chill in the refrigerator, then serve!

Ingredients

- 4 cucumbers, chilled, half-peeled, thinly sliced (~1000 grams)
- 1 small red onion, sliced (~75–100 grams)
- 1/2 cup (120 grams) sour cream
- 1 Tablespoon (15 grams) mayonnaise
- 2 Tablespoons chopped fresh dill
- 1/4 teaspoon ground white pepper or black pepper
- Flakey sea salt

Optional Garnishes (Not Included In Nutrition Info):

- Chopped fresh dill
- Freshly-cracked pepper

Get ingredients with

Instructions

Combine **Cucumber And Onion:** Combine cucumber and red onion in a large mixing bowl.

Prepare Dressing: In a separate medium bowl, mix together sour cream, mayonnaise, dill, and pepper.

Mix Together Then Refrigerate: Transfer dressing to bowl of cucumber and onion and, using a large spoon, toss to coat cucumbers and onions in dressing. Transfer to refrigerator to chill for at least 15 minutes.

Garnish And Serve: Sprinkle on flakey sea salt and, optionally, additional fresh dill and pepper before serving.

Recipe Notes:

If You Have Extra Time Before Serving: You can give the cucumbers and onions time to release their liquid. Add the sliced cucumbers and onions to a colander and then sprinkle on 1 Tablespoon of salt. Toss the cucumbers around in the colander until the salt is evenly coating the cucumbers. Place the colander on top of a plate and then let them sit at room temperature for 1 hour (or up to 2 hours is fine, too!). After this time, transfer them to a clean plate lined with some paper towel and then, using another piece of paper towel, gently pat them dry to remove any excess moisture. If you plan to eat the salad right after preparing and chilling, you can skip this.

Refrigerator Storage: Store the salad in an airtight container in the refrigerator for up to 3 days.

Find it online: <https://realbalanced.com/recipe/creamy-dill-cucumber-salad/>