

Less than 30 minutes

Serves 4

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Ingredients

- 3 packets (170g each) PnP snacking cucumbers
- 1 wheel (40g) PnP black pepper feta, cut into cubes
- ¼ cup (60ml) olives of your choice
- ½ cup (125ml) olive oil
- ¼ cup (60ml) sherry vinegar
- ½ tsp (3ml) chilli flakes
- Generous pinch castor sugar

Method

1. Smash cucumbers lightly with a rolling pin and break into pieces with your hands.
2. Toss feta with olives and smashed cucumbers.
3. Whisk together olive oil, sherry vinegar, chilli flakes and castor sugar.
4. Pour over cucumber salad and leave to marinate for 20 minutes or longer.
5. Serve cold as a side.

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