

Creamy Cucumbers

Ingredients

1/2 cup sour cream or Greek yogurt	1 large cucumber, peeled (if desired), halved lengthwise, and thinly sliced (3 cups)
1 tablespoon vinegar	1/3 cup thinly sliced onion (about half of a small onion)
1/2 teaspoon salt	
1/4 teaspoon dried dill	
Dash black pepper	



Directions

1. In a medium bowl combine sour cream/Greek yogurt, vinegar, salt, dill, and pepper. Add cucumber and onions; toss to coat.
2. Cover and chill for 4 hours or up to 3 days, stirring occasionally. Stir before serving.

Makes 6-side dish servings

*Nutrition information per serving
(1/2 cup):*

*Calories 45, Fat 3 g, cholesterol 7 mg,,
sodium 204 mg, Carbohydrates 3 g,*