

Cucumber and Coconut Salad

From – *MarthaStewart.com*

½ cup thinly sliced red onion
1 cucumber cut into thirds crosswise
1 cup unsweetened large-flaked coconut
2 Tbsp coconut water
1 Tbsp fresh lime juice
2 tsp sugar, plus more for seasoning
Coarse salt

- Place onion in a bowl of ice water. Let onion stand 10 minutes, then drain.
- Thinly slice cucumbers lengthwise with a handheld slicer or peeler and place in a large bowl.
- Add onion and coconut and gently toss to combine.
- Add coconut water, lime juice, sugar, and 1 ½ tsp salt and gently toss again to combine.
- Refrigerate until chilled, at least 30 minutes and up to 4 hours.
- Before serving, season with salt and sugar.



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