

CUCUMBER-AVOCADO SALAD

(modified from [The New York Times](#))

1 large English cucumber
Kosher salt
2 very ripe avocados
2 tablespoons fresh lime juice
drizzle of olive oil
fresh or dried dill to taste
red pepper flakes for serving, to taste

Peel the cucumbers in alternating strips and trim ends. Halve lengthwise and slice thin. Transfer to a colander and sprinkle 1 to 2 tsp kosher salt all over the slices. Set aside for 15 minutes.

Halve the avocados and remove the pits. Using a spoon, remove the flesh from the skins, then cut the flesh into ½-inch cubes. Transfer to a large bowl, add the lemon juice and season with salt. Stir to combine.

Shake the cucumbers in the colander to get rid of any excess moisture, rinse briefly then transfer to the bowl with the avocado. Drizzle olive oil, and add dill. Mix well but gently, the avocado should start getting creamy and cover all the slices of cucumber. That is a good thing. Serve with a sprinkle of red pepper flakes, if so desired.