



Tunisian Salad

Ingredients

- 3 tablespoons [Fustini's Sicilian Lemon balsamic](#)
- 1 Tablespoon [Fustini's Vinoso vinegar](#)
- salt and pepper to taste
- 2 tablespoons [Fustini's Medium SELECT olive oil](#)
- 2 cucumbers, peeled, seeded and cut into small dice
- 2 large tomatoes, medium diced
- 1 green pepper - seeded and small diced
- 1-2 tablespoons fresh mint, chopped

Directions

Step 1.

In a small jar with a tight-fitting lid, place the Fustini's vinegars and season with salt and pepper. Add the Fustini's Single Varietal oliveoil, place the lid on and shake vigorously to emulsify. Combine the cucumber, tomato, pepper and mint and pour dressing over. Let sit for 30 minutes before serving.