



## Spiraled Cucumber Pasta Salad with Dill Pickle Dressing

This light and fresh dish is the perfect match for a glass of white wine and lighter meat or fish. Use the leftover dressing as a sauce for the center of plate item.

### Ingredients:

1 pound English Cucumbers (about 2), peeled if desired  
Kosher Salt 1 lemon, cut for juicing  
1 1/2 tbsp. Olive Oil  
1/3 jar Terrapin Ridge Farms Dill Pickle Mustard

### Directions:

First spiralize the cucumber. You can purchase pre-cut noodle cucumbers or spiralize yourself with a vegetable spiralizer. Place noodles in a fine-mesh strain or colander over a sink or bowl and let the noodles stand for 30 minutes to help drain the noodles. A dash of salt helps the process.

While the noodles drain, mix Terrapin Ridge Farms Dill Pickle Mustard with lemon juice and olive oil to create a light and fresh dressing.

Place drained noodles in a serving bowl and pour the Dill Pickle Mustard Dressing on top, all served at roomtemperature. Toss the cucumbers and dressing together bowl and voila you are done! We suggest serving right away as the fresher the ingredients the better.

Serve with Dill Pickle Coated Salmon or Lemon Honey Vinaigrette Chicken.