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# Cottage Cheese Tomato-Cucumber Salad

Prep time: 15 minutes

Servings: 4

Fresh vine-ripened tomatoes and creamy cottage cheese are a classic summer pairing. Have cucumbers or radishes on hand, and a few pantry staples? Great! You have everything you need for our Green Valley Creamery Cottage Cheese, Tomato-Cucumber Salad. For added flavor, we use a Filipino-style Spiced Vinegar. Show us how you top off your cottage cheese salad with local farmer's market finds.

Green Valley Creamery

## Ingredients

1 lb. tomatoes, halved or quartered if large

3 small lemon cucumbers, striped with a peeler, sliced into ¼"-thick rounds

4 scallions, white and green parts separated, thinly sliced

1½ tsp. kosher salt, divided, plus more

Freshly ground black pepper

½ cup radishes thinly sliced, and cut into matchsticks

16-oz. Green Valley Creamery Cottage Cheese

3 Tbsp. distilled white vinegar, divided

2 Tbsp. extra-virgin olive oil, plus more for drizzling

## Instructions

1. Toss tomatoes, cucumbers, scallion whites, 1 tsp. salt and 4–5 good turn of pepper in a medium bowl to combine. Chill until ready to use, at least 30 minutes.
2. Meanwhile, season radishes with ½ tsp. salt in a medium bowl, then toss with your hands to combine, squeezing the radishes until they get good and juicy. Add cottage cheese and 1 Tbsp. vinegar and stir to combine; season to taste with salt. Chill until ready to use.
3. Spread cottage cheese vinaigrette on a platter. Add 2 Tbsp. oil and remaining 2

Tbsp. vinegar to salad and toss gently to combine.

4. Spoon salad over vinaigrette, drizzle with oil and garnish with scallion greens, and a few turns of pepper.

Pro Tip: Wanna spice things up, try filipino-style spiced vinegar or apple cider vinegar instead of distilled vinegar