

# Fresh Fruit Salad

Serves: 6

Total Time: 15 min

## Supplies

- 1 small bowl
- 1 chef's knife
- 1 cutting board
- 1 large bowl
- 1 spoon
- 1 whisk or fork

## Ingredients

- Dressing
  - ¼ cup Greek yogurt
  - 2 tbsp olive oil
  - 2 tsp honey
  - ¼ tsp salt
  - Black pepper
  - 1 garlic clove, peel and mince
  - 1 lime, zested
- Salad
  - 1 medium cucumber
  - 1 green onion
  - 1 cup strawberries
  - 1 cup blackberries
  - ¼ cup basil leaves
  - ½ cup mint leaves
  - 1 cup blueberries

## Instructions

- In a small bowl, combine the Greek yogurt, olive oil, honey, garlic, lime zest, salt, and pepper. Add the juice of half a lime and whisk to combine. Set aside.
- Halve the cucumber lengthwise; scoop it out and discard the seeds, then slice it. Cut the green onion into slices, hull and quarter the strawberries, cut the blackberries in half, and chop the basil.
- In a large bowl, combine the cucumber, green onion, strawberries, blackberries, and basil. Tear the mint leaves into pieces and add them and the blueberries to the bowl.
- Using your hands or a large spoon, gently combine with the dressing.
- Serve and enjoy!