

Choco Fever Dream

Cucumber Ranch Crack Salad – Cool Creamy Snack

10 min Prep time	**5 min** Cook time	**15 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 2 large cucumbers, thinly sliced
- [ ] 4 slices turkey-bacon, cooked and crumbled
- [ ] 1 cup whole-grain crackers, broken into bite-size pieces
- [ ] 1/4 cup fresh dill or chives, chopped

For the Dressing

- [ ] 1/2 cup ranch dressing
- [ ] 1 tbsp fresh lemon juice
- [ ] 1 tsp honey (optional)
- [ ] Salt and pepper to taste

Instructions

1. Pat the cucumber slices dry with a clean kitchen towel; this prevents excess water from diluting the dressing.
2. In a large bowl, whisk together ranch dressing, lemon juice, honey, salt, and pepper; it should be smooth and slightly tangy.
3. Add the cucumber slices to the dressing, tossing gently until evenly coated but still crisp.
4. Just before serving, fold in the crumbled turkey-bacon and broken crackers, then sprinkle fresh dill or chives on top.
5. Serve immediately, or keep chilled for up to 30 minutes; give a quick toss before plating if needed.

Nutrition per serving

210 kcal	10 g	15 g	12 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a lighter version, use reduced-fat ranch or Greek yogurt mixed with herbs.
- Avoid letting the salad sit too long; the crackers can soften.
- Add a pinch of smoked paprika for an extra depth of flavor.