

Asian Cucumber Salad

This cool and refreshing Asian Cucumber Salad packs a lot of flavor, and is a great, easy side dish for many of your favorite Asian mains.

yield: 4 SERVINGS prep time: 15 MINUTES total time: 15 MINUTES

Ingredients:

Salad

- 2 seedless cucumbers (we use English or Persian)
- 1 scallion, sliced
- 1 tsp sesame seeds

Dressing

- 2 Tbsp soy sauce
- 3 Tbsp rice vinegar or white vinegar
- 2 Tbsp chili oil, homemade or store-bought
- 1 tsp sesame oil
- 2-3 garlic cloves, finely chopped or minced
- 1.5 Tbsp sugar or brown sugar
- salt to taste

Directions:

1. Make the salad dressing by combining the soy sauce, rice vinegar, chili oil, garlic, sesame oil, salt and sugar. Stir well until the sugar and salt are completely dissolved. Set aside.
2. Wash cucumbers, pat them dry, and cut off the ends. Slice the cucumbers in circles using either a very sharp knife or a mandolin
3. Simply place the cucumber slices in a colander and sprinkle some salt (about 1/2 tsp) over them.
4. Leave it in the sink to drain naturally for 30 minutes. Rub off any excess salt before mixing the salad and squeeze out any excess water left with your hands.
5. Mix the cut cucumber with the prepared dressing. Toss it well. Taste and adjust the salt and sugar to your liking.
6. Garnish it with scallions and sesame seeds.

Refrigerate until ready to serve.