

## Cucumber Salad



### Ingredients:

4 medium English Cucumbers  
½ red Onion, thinly sliced  
½ cup fresh Cilantro, chopped  
¼ cup roasted Peanuts, crushed  
1 red Chili, thinly sliced (optional for spice)

### For the Dressing:

3 tbsp Rice Vinegar  
2 tbsp Soy Sauce  
1 tbsp Sugar  
1 tsp Sesame Oil  
1 tsp Lime Juice  
½ tsp Chili flakes or fresh red Chili  
1 clove Garlic, minced

### Instructions:

#### Prepare the cucumbers:

Slice the cucumbers in half lengthwise and remove the seeds with a spoon. Then, slice them into thin half-moons. Place the sliced cucumbers into a large bowl.

#### Make the dressing:

In a small bowl, whisk together rice vinegar, soy sauce, sugar, sesame oil, lime juice, chili flakes, and minced garlic until the sugar dissolves and the dressing is well-combined.

#### Assemble the salad:

Pour the dressing over the cucumbers and toss to coat evenly. Add the sliced red onion, chopped cilantro, and red chili to the salad and toss again.

#### Garnish and serve:

Top the salad with crushed roasted peanuts for extra crunch and flavor. Serve immediately or let it sit in the fridge for 10-15 minutes for the flavors to meld.