

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.