

Cucumber Salad

Serves 4 as a side dish

Ingredients

6 Persian cucumbers, thinly sliced

2 tablespoons rice wine vinegar

½ cup avocado oil

Juice of one lime

2 tablespoons soy sauce

2 tablespoons honey

1 teaspoon sesame oil

1 clove garlic, minced or pressed

½ teaspoon freshly grated ginger

1-2 teaspoons sriracha for some heat, if desired

Or ¼ teaspoon red pepper flakes

2 scallions, thinly sliced

Handful of fresh cilantro leaves, finely chopped

1 tablespoon of sesame seeds



Steps

1. Using the wide blade of a box grater, or your knife, thinly slice the cucumbers. Place them into a large bowl and add ½ teaspoon Kosher salt. Stir well. Allow the cucumbers to sit with the salt for 1 hour.
2. Using a small blender or food processor, puree the vinegar, oil, lime juice, soy sauce, honey, sesame oil, garlic, ginger and red pepper flakes.
3. Return to the cucumbers and using your hands, squeeze handfuls of cucumber over the sink to release the excess water. Dump the excess water from the bowl. Return the cucumbers to the bowl and add the dressing and scallions. Combine well. Taste for seasoning adjusting to your liking. Top with cilantro and sesame seeds and enjoy!