

Plate Dream

Cucumber Vinegar Salad – Easy Fresh Side Dish

10 min Prep time	**10 min** Total time	**4** Servings
Easy Difficulty	**American** Cuisine	**Side Dish** Course

Ingredients

Main Ingredients

- [ ] 2 large English cucumbers, thinly sliced
- [ ] 1/4 cup rice vinegar (or apple cider vinegar)
- [ ] 1 tbsp sugar
- [ ] 1 tsp sesame oil
- [ ] 1 tsp lemon juice
- [ ] 1/2 tsp sea salt
- [ ] 2 tbsp fresh dill, chopped

Optional Add-ins

- [ ] 1 tbsp toasted sesame seeds
- [ ] Thinly sliced red pepper for a splash of color

Instructions

1. Slice the cucumbers as thinly as possible; I love using a mandoline for that uniform crispness.
2. Place the slices in a bowl, sprinkle with sea salt, and let them rest for 5 minutes; then pat dry with a clean kitchen towel.
3. In a small jar, whisk together the vinegar, sugar, sesame oil, lemon juice, and a pinch of extra salt until the sugar dissolves.
4. Pour the dressing over the cucumber slices, toss gently, then fold in the fresh dill and any optional add-ins.
5. Let the salad sit for a few minutes to let flavors mingle, then serve chilled or at room temperature.

Nutrition per serving

45 kcal	1 g	7 g	2 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a sweeter profile, add an extra half teaspoon of sugar.
- For extra crunch, toast the sesame seeds lightly before sprinkling.
- Adjust the acidity by adding a touch more lemon juice if the vinegar feels sharp.