

Plate Dream

Cucumber Vinegar Salad

A quick, refreshing cucumber salad with a tangy vinegar dressing, ideal for light meals or side dishes.

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

Ingredients

Main Ingredients

- [ ] 2 large cucumbers, thinly sliced
- [ ] 1/4 cup rice vinegar
- [ ] 1 tbsp sugar
- [ ] 1 tsp salt
- [ ] 1 tsp sesame oil
- [ ] 1 tbsp lime juice
- [ ] 1 tsp toasted sesame seeds (optional)
- [ ] Fresh dill, chopped (optional)

Instructions

1. Wash the cucumbers, trim the ends, and slice them thinly using a sharp knife or mandoline.
2. Place the sliced cucumbers in a bowl, sprinkle with salt, and let them sit for 5 minutes to draw out excess moisture.
3. In a separate small bowl, whisk together rice vinegar, sugar, lime juice, and sesame oil until the sugar dissolves.
4. Pat the cucumbers dry with a paper towel, then pour the dressing over them. Toss gently to coat evenly.
5. Add sesame seeds and fresh dill if using. Let the salad rest for a few minutes, then serve chilled.

Nutrition per serving

45 kcal	1 g	6 g	2 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a spicier kick, add a pinch of crushed red pepper.
- For extra brightness, a splash of extra lime juice just before serving works wonders.
- Taste the dressing before adding; adjust sugar or vinegar to suit your palate.