

Plate Dream

Simple Asian Cucumber Salad

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

Ingredients

Salad

- [ ] 2 large English cucumbers, thinly sliced
- [ ] 1/2 tsp salt (to draw out moisture)
- [ ] 2 scallions, thinly sliced

Dressing

- [ ] 3 tbsp rice vinegar
- [ ] 1 tbsp lime juice
- [ ] 1 tsp honey
- [ ] 1 tsp sesame oil
- [ ] 1 clove garlic, minced
- [ ] 1 tbsp soy sauce (or tamari for gluten-free)
- [ ] 1 tsp toasted sesame seeds

Instructions

1. Place the sliced cucumbers in a bowl, sprinkle with salt, and let sit for 5 minutes while you prepare the dressing.
2. In a small jar, combine rice vinegar, lime juice, honey, sesame oil, garlic, and soy sauce; shake well to blend.
3. Pat the cucumbers dry with paper towels, then toss them with the dressing until evenly coated.
4. Gently fold in sliced scallions and toasted sesame seeds. Chill for a few minutes before serving.

Nutrition per serving

85 kcal	2 g	12 g	4 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the cucumbers release too much water, you can squeeze them lightly after drying.
- Adjust honey to taste for more or less sweetness.
- For a spicy twist, add a pinch of red pepper flakes or a drizzle of sriracha.