

Asian Cucumber Salad

October 5th, 2020

This recipe serves: 4

Prep Time: 00:30

Cook Time: 00:00

Asian Cucumber Salad is a great side for any Asian dish. AND you can put this all together and have it ready to eat in about 15 minutes.

Ingredients:

- 1 Cucumber
- 1/4 Red Onion
- 1 stalk Scallion
- 1 Tablespoons Sugar
- 1 Tablespoon Rice Vinegar
- 1/2 Teaspoon Chili Powder (more or less to taste)
- 1 Teaspoons Sesame Oil
- 1 Teaspoons Sesame Seeds
- 1 pinch Kosher Salt

Directions:

If desired, peel the Cucumber.

Slice the Cucumber into thin slices, on the bias.

Slice the Red onion into thin slices.

Slice the Scallions thinly, on the bias.

In a bowl mix the Sugar, Vinegar, Chili Powder, Sesame Oil, Sesame Seeds, and Salt.

Stir until the Sugar is fully dissolved.

Add the Cucumbers and the Onions. Mix well.

Sprinkle with the sliced Scallions.

Serve cold.