

Quick Cucumber Asian Salad

INGREDIENTS

2 tablespoons Chinkiang vinegar
2 teaspoons chili oil
2 teaspoons sesame oil
2 teaspoons brown sugar
1 teaspoon kosher salt
2 English cucumbers, seeded and cut in 1/2 moons
2 teaspoons toasted sesame seeds
4 tablespoons roasted unsalted peanuts, rough chopped
2 tablespoons cilantro, chopped

INSTRUCTIONS

1. Whisk together the vinegar, chili oil, sesame oil, sugar, and salt in a medium bowl until the sugar dissolves. Set the dressing aside.
2. Cut the cucumbers crosswise into 3/4 - inch - thick half-moons
3. Toss the cucumbers in the dressing, portion them out onto plates, and top each serving with sesame seeds, peanuts, and cilantro

4 servings

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