

Asian Cucumber Sesame Salad

Prep Time: 25 minutes
Total Time: 25 minutes
4 servings

A fresh cucumber salad full of Asian and sesame flavors!

Ingredients

Asian Cucumber Sesame Salad

- 2 large English/Hothouse cucumbers, thinly sliced
- 1/2 tablespoon kosher salt
- 1 tablespoon toasted sesame seeds
- 1 green onion, thinly sliced (optional)
-

Dressing

- 3 tablespoons rice wine vinegar
- 1 tablespoon low sodium soy sauce
- 1 tablespoon fresh lime juice
- 2 teaspoons dark sesame oil
- 2 teaspoons agave nectar (honey or sugar may also be used)
- 1 teaspoon fresh ginger, finely grated
- 1/4 teaspoon garlic powder
- Black pepper to taste
-

Instructions

1. Place the sliced cucumbers in a colander and toss them with the 1/2 tablespoon of kosher salt.
2. Let the cucumbers sit in the colander in the sink for 15-30 minutes then rinse them off and pat them dry with paper towels.
3. Place the cucumbers into a large bowl.
4. In a small bowl whisk together all of the dressing ingredients then pour the dressing over the cucumbers and stir everything together.
5. Top the salad with the toasted sesame seeds and green onion.
6. Cover and refrigerate until ready to serve.

This salad is best eaten the day it is made.

Thanks to: <http://reciperunner.com/asian-cucumber-sesame-salad/>