

Treasure Barrel

Easy Asian Cucumber Salad Recipe

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 lime juice
- [ ] 2 tsp soy sauce (or tamari)
- [ ] 1 tsp sesame oil
- [ ] 1 tsp sugar
- [ ] 1 clove garlic, minced
- [ ] 1 tsp fresh ginger, grated
- [ ] 1/2 tsp red pepper flakes
- [ ] 2 tbsp toasted sesame seeds
- [ ] 2 tbsp fresh cilantro, chopped

Instructions

1. Wash the cucumbers, pat dry, then slice lengthwise and cut into thin half-moon strips.
2. In a bowl, whisk together rice vinegar, lime juice, soy sauce, sesame oil, sugar, garlic, ginger, and red pepper flakes until the sugar dissolves.
3. Place the cucumber slices in a large mixing bowl and pour the dressing over them; toss gently to coat evenly.
4. Let the salad rest for 5 minutes so the flavors meld, then sprinkle toasted sesame seeds and cilantro on top.
5. Serve immediately, or cover and chill for up to 15 minutes for a slightly more integrated flavor.

Nutrition per serving

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

Tips & notes

- If you prefer a sweeter profile, increase the sugar by a teaspoon.
- For extra crunch, add thinly sliced carrots or radishes.
- Adjust heat level with more or fewer red pepper flakes.