Treasure Barrel

Korean Cucumber Salad – Spicy Asian Tik Tok Recipe

Refreshingly cool cucumbers meet a spicy, vinegary glaze—quick, easy, and brimming with Asian flavor.

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

Ingredients

Main Ingredients

- [ ] 2 large cucumbers, thinly sliced
- [ ] 1/4 cup rice vinegar
- [ ] 2 tbsp lime juice
- [ ] 1 tbsp honey
- [ ] 1 tsp gochugaru (Korean chili flakes)
- [ ] 1 tbsp toasted sesame seeds
- [ ] 2 tsp sesame oil
- [ ] 1 green onion, thinly sliced

Instructions

1. Wash the cucumbers, trim the ends, then slice them into half-moon shapes about 1/8-inch thick.
2. In a bowl, whisk together rice vinegar, lime juice, honey, gochugaru, and sesame oil until the honey dissolves.
3. Place the sliced cucumbers in a large mixing bowl, sprinkle with a pinch of salt, and let sit for 5 minutes to draw out moisture.
4. Drain any excess water, then toss the cucumbers with the prepared dressing, green onion, and toasted sesame seeds. Let rest for a couple of minutes before serving.

Nutrition per serving

45 kcal	1 g	8 g	2 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a milder salad, reduce the gochugaru or omit it entirely.
- For extra crunch, add a handful of thinly sliced radish just before serving.
- Adjust honey to taste if you like it less sweet.