

Treasure Barrel

Korean Cucumber Salad – Spicy TikTok Style

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

Ingredients

Main Ingredients

- [ ] 2 large cucumbers, thinly sliced
- [ ] 1 teaspoon kosher salt
- [ ] 2 cloves garlic, finely minced
- [ ] 1 tablespoon gochugaru (Korean red pepper flakes)
- [ ] 2 tablespoons rice vinegar
- [ ] 1 tablespoon sesame oil
- [ ] 1 teaspoon honey
- [ ] 1 tablespoon toasted sesame seeds
- [ ] 1 green onion, thinly sliced (optional)

Optional Add-Ons

- [ ] A splash of low-sodium soy sauce for deeper umami
- [ ] Sliced radish for extra crunch

Instructions

1. Slice the cucumbers thinly, place them in a bowl, sprinkle with salt, and let sit for 5 minutes; then pat dry with a clean kitchen towel.
2. In a small jar, combine minced garlic, gochugaru, rice vinegar, sesame oil, and honey; shake well and let the flavors meld for a minute.
3. Drizzle the dressing over the prepared cucumbers, toss gently to coat evenly, and let sit for another 2 minutes.
4. Finish with toasted sesame seeds and sliced green onion; serve immediately or at room temperature.
5. If you like a bit more depth, stir in a splash of Korean BBQ sauce for an umami boost.

Nutrition per serving

45 kcal	2 g	5 g	3 g
Calories	Protein	Carbs	Fat

Tips & notes

- Pat cucumbers dry to keep the salad crisp.
- Adjust the amount of gochugaru to suit your heat preference.
- For a vegan version, replace honey with agave syrup.