

Thai Cucumber Salad

Ingredients:

1 each	English Cucumber Halved Lengthwise Sliced 1/8" Thick
1 tsp.	Kosher Salt
1 tbsp.	Ambrosia® Rice Vinegar
1 tbsp.	Ambrosia® Extra Virgin Olive Oil
2 tsp.	Ambrosia® Lemon Juice
1 tsp.	Ambrosia® Toasted Sesame Oil
1 tsp.	Agave Nectar
2 each	Garlic Cloves Grated
1 tsp.	Ginger Grated
1/4 tsp.	Fish Sauce
1/4 each	Red Onion Sliced Very Thin
1 tbsp.	Cilantro Chopped
1 tsp.	Roasted Peanuts Unsalted Crushed
1 tsp.	Black Sesame Seeds

Instructions:

- Place the sliced cucumbers in a strainer and sprinkle with salt. Toss to coat the cucumber and allow them to drain for at least ten minutes.
- In a small mixing bowl, combine the vinegar, olive oil, lemon juice, sesame oil, agave, garlic, ginger, and fish sauce. Whisk together to make a vinaigrette.
- Add the red onion to the vinaigrette and toss to coat. Allow to marinate for at least ten minutes.
- Place the drained cucumbers in a medium bowl and add the onions plus any residual vinaigrette and the cilantro. Toss to combine.
- Garnish with crushed peanuts and sesame seeds.



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