



Smashed Cucumber Salad with Crispy Chilli Oil

Ingredients

- 3 x lebanese cucumbers
- 1 tsp salt
- 2 ½ tsp sugar
- 3 tsp sesame oil
- 3 tsp light soy sauce
- 1 ½ tbsp rice vinegar
- 2 cloves garlic finely chopped
- 3 tsp Crispy Chilli Oil (or more if you love it)
- 2 tsp toasted sesame seeds *(optional)*
- A handful of pulled coriander leaves

Method

- Wash the cucumbers and pat them dry with a clean tea towel.
- Make the salad dressing by combining salt, sugar, sesame oil, light soy sauce and rice vinegar. Stir until the sugar and salt are completely dissolved. Set aside.
- On a cutting board, lay a large knife flat against the cucumber and smash it lightly with your other hand. The cucumber will crack open into 4 sections. Repeat along the length of the cucumber. Once it's completely open, cut it at 45-degree angle bite sized pieces.
- In a large bowl mix the cut cucumber with the prepared dressing and garlic. Toss it well.
- Serve garnished with sesame seeds, coriander leaves and Crispy Chilli Oil.