

# Vietnamese Cucumber Salad

serves 4

## Main ingredients

- 1 medium cucumber
- 1 tablespoon unsalted raw peanuts
- 1 teaspoon sesame seeds
- 2 scallions
- 1 fresh Thai red chile (optional)
- 1 garlic clove
- 3 tablespoons rice vinegar
- 1 tablespoon agave syrup (or honey)
- 1 tablespoon chopped fresh mint
- 1 tablespoon chopped fresh cilantro



## Prepare the Salad

1. Slice the cucumber in half lengthwise. Remove the seeds with a spoon. Cut the cucumber into half-moons 1/2 inch (13 millimeter) thick and arrange on a serving plate.
2. Toast the peanuts and sesame seeds in a dry pan over medium-high heat for four minutes, stirring constantly, until golden brown. Set aside to cool.
3. Thinly slice the scallions, chile, and garlic. Distribute them evenly over the cucumber.
4. For the dressing, whisk together the vinegar and agave syrup. Pour over the salad and toss to coat.
5. Top with the mint and cilantro and the toasted seeds and nuts.

### Tip:

We love mixing up this salad with fresh radishes and cherry tomatoes, as well as using fresh lime juice instead of rice vinegar.