

Sesame-Ginger Cucumber Salad



Prep/Total Time : 15 Minutes

Serves In : Lunch

Description :

Discover the refreshing taste of our Sesame-Ginger Cucumber Salad! Featuring crisp cucumber strips tossed with a zesty dressing of rice vinegar, soy sauce, fresh ginger root, and more. Topped with toasted sesame seeds and green onions, it's the perfect blend of flavors for a light and satisfying dish.

Ingredients :

- 2 tablespoons rice vinegar

- 4 teaspoons soy sauce
- 1 tablespoon olive oil
- 2 teaspoons minced fresh gingerroot
- 2 teaspoons sesame oil
- 1 teaspoon honey
- 1/4 teaspoon Sriracha chili sauce
- 2 English cucumbers
- 1 teaspoon sesame seeds, toasted
- Thinly sliced green onions

Directions :

- For dressing, mix the first 7 ingredients. Trim ends and cut cucumbers crosswise into 3-in. sections. Cut sections into julienned strips.
- To serve, toss cucumbers with sesame seeds and dressing. Sprinkle with green onions.