

## **QUICK THAI CUCUMBER SALAD**

*Recipe adapted from 10-minute Thai Cucumber Salad, The Spruce Eats*

Susan Denzer

Chef | Cooking Instructor | Recipe Developer | Food Writer

Love + Craft Kitchen, LLC

[www.loveandcraftkitchen.com](http://www.loveandcraftkitchen.com)



This slightly tangy, slightly salty, cool cucumber salad makes a fun and interesting addition to any Thai meal. The components can be prepared ahead, then mixed just prior to serving. It is best enjoyed the day it is made.

Makes approximately 4 servings

Prep Time: 10 minutes

### **INGREDIENTS**

Salad:

- 1 English cucumber (or 1 large regular cucumber) washed, peeled if desired, thinly sliced (about ¼ inch)
- 2 green onions, washed and finely sliced
- 1 hot pepper (jalapeno, hot wax or serrano), washed, deseeded and finely chopped
- ½ cup fresh cilantro leaves, washed, patted dry and chopped
- ½ cup fresh basil leaves, washed, patted dry and chopped

Vinaigrette:

- 2 tablespoon lime juice
- 1 ½ teaspoons olive oil
- 1 ½ teaspoons soy sauce or tamarin
- 1 ½ teaspoons fish sauce
- 1 teaspoon honey
- 1 small clove garlic, peeled and finely minced

### **DIRECTIONS**

1. Place the cucumber pieces into a large mixing bowl. Add the green onions, pepper, cilantro and basil.
2. In a small mixing bowl, add the lime juice, olive oil, soy sauce, fish sauce, honey and garlic. Whisk until smooth and well combined.
3. Pour vinaigrette over the cucumber mixture in the large bowl. Toss gently to coat and serve immediately.