

Easy Asian Cucumber Salad: Crisp, Tangy, and Refreshingly Addictive

Asian Cucumber Salad: Crisp, Cool, and Full of Flavor



TIME
10 min

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INGREDIENTS

- 2 large cucumbers, thinly sliced
- 1/4 cup rice vinegar
- 1 tablespoon soy sauce
- 1 tablespoon sesame oil
- 1 tablespoon honey
- 2 cloves garlic, minced
- 1 teaspoon fresh grated ginger
- 1/4 teaspoon red pepper flakes
- 2 tablespoons toasted sesame seeds
- 2 green onions, thinly sliced
- 1/4 cup chopped fresh cilantro

DIRECTIONS

- 1.** Make the : DressingIn a large bowl, whisk together the rice vinegar, soy sauce, sesame oil, honey, garlic, ginger, and red pepper flakes until smooth.
- 2.** Toss the : CucumbersAdd the thinly sliced cucumbers to the bowl and toss gently until fully coated with the dressing.
- 3.** Marinate: Let the salad sit for at least 10 minutes (up to 1 hour) so the flavors can mingle.
- 4.** Garnish and : ServeRight before serving, sprinkle with toasted sesame seeds, sliced green onions, and chopped cilantro.

SWAPS & NOTES

and Swaps Cucumbers : English cucumbers or Persian work best-less seedy, more crunch.

Vinegar : Rice vinegar is key, but apple cider vinegar is an OK sub.

Sweetener : Maple syrup or agave can replace honey for a vegan version.

Sub with Thai basil or skip altogether.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/easy-asian-cucumber-salad-crisp-tangy-and-refreshingly-addictive/>