



# Smashed Asian Cucumber Salad

## INGREDIENTS

- 500g/ 1 lb cucumbers (4 medium or 2 long cucumbers)
- 3/4 tsp salt
- 2 tbsp coriander/cilantro , roughly chopped
- 1/4 cup green onions , sliced

### **Dressing**

- 1.5 tbsp rice vinegar
- 4 tsp sesame oil
- 1.5 tsp ginger , freshly grated
- 2 tsp soy sauce
- 1/2 tsp sugar

## INSTRUCTIONS:

1. Bash the cucumbers until they split open on the sides (see video) using something heavy like the smooth side of a meat mallet, rolling pin, pestle or even a can.
2. Cut into 2.5cm/1" chunks then place in a bowl.
3. Sprinkle with salt, toss, leave for 20 minutes.
4. Drain excess liquid in the bowl.
5. Shake or mix Dressing well.
6. Drizzle over cucumbers, sprinkle with coriander and green onions. Toss and serve immediately.