



# ASIAN CUCUMBER SALAD

**Season:** summer  
**From the garden:** cucumber  
**Type:** side  
**Difficulty:** easy  
**Serves:** 10-12 adults, 24-30 small tastes

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## Equipment

- Knives
- Fork
- Boards
- Measuring spoons
- Measuring cup
- Bowl
- Whisk

## Ingredients

- 3 large or 5 medium cucumbers peeled
- 1 red onion or white part of 4 spring onions
- 2 cup red capsicum

For the dressing:

- 4 tbsps soy sauce
  - 4 tbsps rice vinegar
  - 2 tbsps toasted sesame oil
  - 4 tsps honey
  - 4 tbsps chopped cilantro or sliced green onion
  - 1 tbsps sesame seeds
  - salt and pepper to taste
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## How to make it:

1. Peel cucumber and scour with fork. Slice.
2. Finely slice onions and red capsicum.
3. Place the cucumbers, red onion and red bell pepper in a large bowl.
4. In a small bowl, whisk together the soy sauce, rice vinegar, sesame oil, honey, cilantro and sesame seeds. Taste and add salt and pepper if desired.
5. Pour the dressing over the vegetables and toss to coat. Serve immediately or store in the refrigerator for up to 8 hours.