

Zucchini Bread Recipes

Easy California Roll Cucumber Salad

15 min Prep time	**15 min** Total time	**4** Servings
Easy Difficulty	**Japanese** Cuisine	**Salad** Course

Ingredients

Main Salad

- [ ] 2 large seedless cucumbers, thinly sliced
- [ ] 1 ripe avocado, sliced
- [ ] 2 tbsp rice-vinegar
- [ ] 1 tsp sesame oil
- [ ] 1 tsp honey
- [ ] 1 tsp fresh lime juice
- [ ] 1/4 tsp sea salt
- [ ] 1 tbsp toasted sesame seeds

Instructions

1. Wash and dry the cucumbers. Using a mandoline or a sharp knife, slice them into thin ribbons; place in a large bowl.



2. In a small bowl, whisk together rice-vinegar, sesame oil, honey, lime juice, and sea salt until smooth.



3. Pour the dressing over the cucumber ribbons, tossing gently to coat. Let sit for 5 minutes so the flavors begin to meld.



4. Add sliced avocado to the bowl, fold carefully, then sprinkle toasted sesame seeds on top. Serve immediately.



5 Optional: Pair with a side of avocado tomato cucumber salad for a fuller meal.



6 If you enjoy a little spice, try a spoonful of the spicy Korean cucumber salad on the side.



Nutrition per serving

180 kcal	4 g	14 g	12 g
Calories	Protein	Carbs	Fat

Tips & notes

- Use firm cucumbers to maintain crunch.
- Add avocado just before serving to keep its bright green color.
- If you prefer less sweetness, reduce the honey or omit entirely.