

Zucchini Bread Recipes

Korean Cucumber Salad – Fresh and Tangy

10 min Prep time	**5 min** Cook time	**15 min** Total time
4 Servings	**Easy** Difficulty	**Korean** Cuisine

Ingredients

Salad

- [ ] 2 large cucumbers, thinly sliced
- [ ] 1 tsp salt

Dressing

- [ ] 2 tbsp rice vinegar
- [ ] 1 tbsp honey
- [ ] 1 tsp sesame oil
- [ ] 1 garlic clove, minced
- [ ] ½ tsp red pepper flakes
- [ ] 1 tbsp toasted sesame seeds

Instructions

1. Slice the cucumbers thinly, sprinkle with salt, and let sit for 5 minutes.



2. Pat the cucumber slices dry with a clean kitchen towel.



3. In a bowl, whisk together rice vinegar, honey, sesame oil, minced garlic, and red pepper flakes.



4. Pour the dressing over the cucumbers, toss gently, and let rest for 10 minutes.



5 Sprinkle toasted sesame seeds on top and serve at room temperature.



Nutrition per serving

55 kcal	1 g	12 g	2 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you like extra heat, drizzle a little spicy version sauce before serving.
- A quick rinse of the cucumbers under cold water after salting helps retain extra crunch.
- For a heartier side, add thinly sliced carrots or a handful of sliced napa cabbage.