

Nicole's Chinese-style Cucumber Salad

Recipe by Nicole Sakai
Serves 2-4 | 30 minutes

Wellspend partner & creative director Nicole Sakai serves this salad all summer long. It's quick and easy, yet full of complex flavors, and is just the thing to serve alongside a chilled glass of her refreshing Sorta Summer wine.

1lb sliced or cut & smashed cucumbers - You can use Japanese, English, or Persian.
(I like the small Persian ones the best)

small handful of coarse salt

2 tablespoon soy sauce

2 tablespoon vinegar (rice or Chinese black)

1 tablespoon chili crunch

1 teaspoon sesame oil

1 teaspoon sugar or honey

2 chopped green onion

chopped cilantro (optional)

sesame seeds or chopped peanuts

Step 1 Cut your cucumbers into your desired bite-size shape. You can do spiral, simple slices, or smashed chunks.

Step 2 Put the cucumber pieces in a bowl and sprinkle with salt and mix fully. Let sit for about 5-10 minutes, not longer or they will get too salty.

Step 3 In that time, you can make the sauce: mix soy sauce, vinegar, chili crunch, sesame oil, sugar, and sesame seeds if you choose.

Step 4 Rinse the cucumbers and pat dry on some paper towels so there isn't residual water to dilute the sauce.

Step 5 Toss in a bowl with sauce, then garnish with chopped green onion and/or cilantro and chopped peanuts. just before serving.