

Thai Cucumber Salad

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This is a super salad to take to picnics or parties as you're guaranteed to be the only one making it. Cucumber combines with chillies, peanuts, coriander, rice vinegar, sugar and salt, to create a sweet yet tangy salad with punches of creamy peanut.

Ingredients:

3 large cucumbers
125ml rice wine vinegar
100g caster sugar
1 tbsp. salt
75g peanuts
2 red chillies
Small handful freshly chopped coriander

Directions:

1. Peel the cucumbers then slice lengthways. Scoop out the seeds with a spoon, then chop into chunks.
2. Toss the cucumber with the salt in a colander. Leave in the sink to drain for 30 minutes, then rinse with cold water and pat dry with kitchen towel.
3. Roughly chop the peanuts. Finely chop the chillies, deseeding if you don't like it too hot.
4. Whisk together the sugar and vinegar until the sugar has dissolved, add the cucumber, chillies and coriander, stir and then sprinkle the peanuts over the top.

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