

Thai Cucumber Salad

Savannah · 28/09/2024



Prep Time

45 mins

Difficult

Medium

Servings

4

Description

This cucumber salad is very close to what you'd get at your favorite Thai restaurant. Cucumber, cilantro, and peanuts are tossed in a sweet and tangy vinaigrette with just a hint of heat from jalapeños. This summer salad is always a hit at picnics and potlucks since it doesn't need to be refrigerated.

Ingredients

- 3 large cucumbers
- peeled
- halved lengthwise
- seeded
- and cut into ¼-inch slices
- 1 tablespoon salt
- ½ cup white sugar
- ½ cup rice wine vinegar
- 2 medium jalapeño peppers
- seeded and chopped
- ¼ cup chopped cilantro
- ½ cup chopped peanuts

Instructions

1. Toss cucumbers with salt in a colander; leave in the sink to drain for 30 minutes. Rinse with cold water
2. then drain and pat dry with paper towels. Whisk sugar and vinegar together in a mixing bowl until sugar has dissolved. Add cucumbers
3. jalapeños
4. and cilantro; toss to combine. Sprinkle chopped peanuts on top just before serving.