

# Ginger-Soy Cucumber Salad

## Ingredients

### For the Dressing:

- 1 small piece of ginger, peeled and smashed
- 2 garlic cloves, peeled and smashed
- 2 prunes (or 2 teaspoons honey)
- 2 teaspoons sesame oil
- 3 teaspoons lite soy sauce
- 2 tablespoons rice vinegar
- Salt, to taste

### For the Salad:

- 1 large or 2 small cucumbers (peeled if waxed or non-organic)
- 2 tablespoons cilantro or Chinese coriander, finely chopped
- 1 scallion green, finely chopped
- 1 tablespoon toasted sesame seeds
- Chili pepper flakes (optional)

## Instructions

### 1. Prepare the Dressing:

In a blender, combine the ginger, garlic, prunes (or honey), sesame oil, soy sauce, rice vinegar, and a pinch of salt. Blend until smooth. Set aside.

### 2. Slice the Cucumber:

If using a waxed or non-organic cucumber, peel it first. Thinly slice the cucumber into rounds or half-moons, depending on preference.

### 3. Assemble the Salad:

In a large bowl, combine the cucumber slices, chopped cilantro (or coriander), and scallion greens. Pour the dressing over the salad and toss until the cucumber is well-coated.

### 4. Add Garnishes:

Sprinkle with toasted sesame seeds and chili pepper flakes, if using.

### 5. Serve:

Transfer the salad to a serving dish and enjoy immediately for the freshest flavor.

**Notes:**

- **Serving Suggestion:** This salad pairs well with grilled proteins or as a refreshing side dish for an Asian-inspired meal.
- **Storage:** Best enjoyed fresh, but can be stored in the refrigerator for up to 24 hours. The cucumbers may release water over time.

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