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Sardine and Lemongrass Salad

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- 2 tbsp. [Thai sweet chile sauce](#)
- 1 tbsp. fresh lime juice
- $\frac{1}{2}$ tsp. kosher salt
- 1 piece lemongrass, tough outer leaves discarded, inner core thinly sliced
- 1 $\frac{3}{4}$ -oz can sardines in water, drained, and cut into 1-inch pieces
- 1 $\frac{1}{2}$ cups cups lightly packed torn cilantro leaves and stems
- $\frac{1}{2}$ small red onion, thinly sliced

In a large bowl, whisk the sweet chile sauce with the lime juice and salt. Add the cilantro, sardines, lemongrass, and red onion, and toss to combine. Transfer the salad to a platter and serve immediately.

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