

THAI CUCUMBER SALAD

Ingredients

1/4 cup fresh lime juice
1 tablespoon fish sauce
1 tablespoon sugar
2 Thai chiles, thinly sliced
1 small garlic clove, finely grated
2 tablespoons canola oil
3 English cucumbers, halved lengthwise,
seeded, and sliced crosswise 1/4-inch thick
1 cup packed cilantro, chopped
1/2 cup salted roasted peanuts
1/2 small red onion, very thinly sliced
Kosher salt

METHOD

Step 1

In a small bowl, whisk the lime juice with the fish sauce, sugar, chiles, garlic, and oil. In a large bowl, toss the cucumbers, cilantro, peanuts and onion. Add the dressing and toss to coat. Season with salt and serve right away.

THE
COOKERY

by The Secret Jozi Chef

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