

# THAI CUCUMBER SALAD

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## 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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