

Hot and Sour Cucumber Salad

Ingredients

4 Lebanese cucumbers, peeled, cut in half lengthwise and cut into 5mm slices

1 fresh long green chili, scrape out seeds and white pith with a teaspoon, thinly slice

2 spring onions, trimmed and thinly sliced

Dressing

3 cloves garlic. Finely chopped

3 to 4 teaspoons of soft brown sugar

2 tablespoons of rice vinegar

2 tablespoons soy sauce

1 x 2cm piece of ginger, peeled and chopped

Place cucumber, chili and spring onions in a bowl. Mix all the ingredients of the dressing in a small bowl and pour over the cucumber. Gently toss dressing through the cucumber mixture, then serve.