

Baby Cucumbers w/ Sambal & Peanuts

Swick

Serves 1 | Active Time: 15 minutes | Total Time: 30 minutes

Chef's Notes

Black vinegar is available in most Asian markets. Black vinegar will add a nice layer of complexity to many dishes.

Step 1: Salting the Cucumbers

- 2 lbs baby cucumbers, cut diagonally into 1/2" thick slices*
- 1 tsp sea salt

*Note: The baby cucumbers, are also often referred to as Persian or mini cucumbers. If you cannot find baby cucumbers, use English cucumbers or even peeled regular garden cucumbers.

To start, toss the cucumbers with the salt and let sit while you prepare the sauce.

Step 2: Preparing the Sauce

- 1/4 cup sambal oelek
- 2 tbsp sriracha hot sauce
- 1 tbsp sesame oil
- 1 tbsp tamari
- 2 tsp sugar (or sweetener of choice)
- 2 tsp Chinese black vinegar

To make the sauce, add the ingredients to a small bowl and whisk to combine.

Step 3: Finishing & Serving the Dish

- 1/2 cup roasted salted peanuts, chopped
- 2 tbsp fresh cilantro, chopped

To finish the dish, add the cucumbers to sauce and toss to evenly combine. At this point, the cucumbers can sit for 10 to 20 minutes at room temperature, or they can be served immediately.

Before serving the cucumbers, garnish them with the peanuts and fresh cilantro.