

Choco Fever Dream

Cucumber Vinegar Salad – Quick & Easy Recipe

10 min Prep time	**10 min** Total time	**4** Servings
Easy Difficulty	**Asian** Cuisine	**Side Dish** Course

Ingredients

Salad

- [ ] 2 large cucumbers, thinly sliced
- [ ] 1/2 teaspoon sea salt
- [ ] 2 tablespoons fresh dill, chopped

Dressing

- [ ] 3 tablespoons rice vinegar
- [ ] 1 teaspoon sugar
- [ ] 1 teaspoon lime juice
- [ ] 1/2 teaspoon sesame oil
- [ ] Pinch of black pepper

Instructions

1. Wash the cucumbers, pat dry, then slice into half-moon shapes; sprinkle with sea salt and let sit for 5 minutes.
2. In a small bowl, whisk together rice vinegar, sugar, lime juice, sesame oil, and black pepper until sugar dissolves.
3. Drain any excess water from the cucumbers, then toss them gently with the vinaigrette.
4. Scatter chopped dill over the top; give a final gentle toss and serve immediately.
5. Optional: drizzle a tiny splash of tomato avocado salad dressing for extra richness.

Nutrition per serving

45 kcal	1 g	6 g	2 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer less salt, reduce the sea salt to a light sprinkle.
- For extra crunch, add thinly sliced radishes or carrots.
- Serve chilled for a more refreshing bite.