

Choco Fever Dream

Korean Cucumber Salad – Easy Tik Tok Recipe

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

Ingredients

Main Ingredients

- [ ] 2 large English cucumbers, thinly sliced
- [ ] 1 tablespoon toasted sesame seeds
- [ ] 1 green onion, thinly sliced

Dressing

- [ ] 2 tbsp soy sauce
- [ ] 1 tbsp rice vinegar
- [ ] 1 tbsp honey (or agave for vegan)
- [ ] 1 tsp sesame oil
- [ ] ½ tsp gochugaru (Korean chili flakes)
- [ ] ¼ tsp salt

Instructions

1. Wash the cucumbers, trim the ends, and slice them into thin half-moons; place in a large bowl.
2. Pat the cucumber slices dry with a clean kitchen towel to keep the dressing from becoming watery.
3. In a separate bowl, whisk together soy sauce, rice vinegar, honey, sesame oil, gochugaru, and salt until smooth.
4. Pour the dressing over the cucumber slices, toss gently, and let sit for 5 minutes to let flavors mingle.
5. Scatter toasted sesame seeds and sliced green onion on top; serve immediately or chill briefly.

Nutrition per serving

85 kcal	2 g	12 g	4 g
Calories	Protein	Carbs	Fat

Tips & notes

- If cucumbers are very watery, sprinkle a pinch of salt and let sit 5 minutes, then drain before dressing.
- Adjust honey to taste; a sweeter dressing balances the soy’s saltiness nicely.
- For extra crunch, add a handful of thinly sliced radish or carrot.