

## Smashed Cucumber Salad

*Inspired by a recipe from The Woks of Life*

### Ingredients + Things You Will Need

- 2 seedless cucumbers (about 1 to 1 1/2 lbs; 600g)
- 1 teaspoon salt
- 2 1/2 teaspoons sugar
- 2 teaspoons sesame oil
- 3 teaspoons light soy sauce
- 1 1/2 tablespoons rice vinegar
- 1 clove garlic (finely chopped)
- 1 large Ziploc bag or mixing bowl
- 1 large knife

### Instructions

1. Wash the cucumbers and pat them dry with a clean towel.
2. Make the salad dressing by combining the salt, sugar, sesame oil, light soy sauce, garlic, and rice vinegar into a large Ziploc bag or bowl. Mix until the sugar and salt are completely dissolved. Set aside.
3. On a cutting board, lay a large knife flat against the cucumber, and smash it lightly with your other hand. The cucumber should crack open and smash into four sections. Repeat along its full length.
4. Once the whole cucumber is completely open (usually into 4 long sectional pieces), cut it at a 45-degree angle into bite-sized pieces.
5. In a large Ziploc bag or bowl, mix the cut cucumber with the prepared dressing. Toss it well.