

Thai Inspired Cucumber Salad

What You'll Need

- › 1lb Red Sun Farms Mini Cucumbers
- › 3 Tatayoyo Sweet Peppers, seeded
- › 3-4 green onions
- › ¼ cup fresh cilantro, chopped
- › ¼ cup Thai Sweet Chili Sauce
- › ¼ cup salted cashews or roasted peanuts
- › 2 tbsp rice wine vinegar
- › juice and zest of 1 lime
- › 2 tbsp sesame seeds



Directions

Prepare the ingredients: Slice Mini Cucumbers into even-sized coins of up to ¼ thick. Seed and de-vein the Tatayoyo Sweet Peppers and slice lengthwise into thin strips. Finely chop the green onions and cilantro.

Assemble the salad: in a medium bowl, add prepared ingredients. Pour sweet chili sauce, vinegar, lime juice, zest, and ½ the sesame seeds over the mixture. Toss lightly to ensure an even coating. Chill for up to 1 hour then serve topped with remaining sesame seeds and sprinkle with cashews or peanuts,