



Thai Cucumber Salad

Ingredients

- 2 medium cucumbers, peeled and seeded
- 1 medium tomato, seeded and diced
- 1 garlic clove, minced
- 1/2 cup [Fustini's Ginger & Honey balsamic](#)
- 2 tablespoons fish sauce
- 1-2 tablespoons maple sugar
- 2-3 tablespoons [Fustini's Ginger Crush olive oil](#)
- 1-2 Thai bird chilies, minced
- 1/2 teaspoon lime zest
- 1 tablespoon chopped mint
- 1/4 cup chopped cilantro

Directions

Step 1.

Slice cucumbers in 1/4" half rounds and toss with tomato in a medium bowl.

Step 2.

Sprinkle minced garlic with salt and mash into a paste on your cutting board using the flat side of your knife. Place in a separate bowl and whisk in vinegar, fish sauce and sugar. While whisking, drizzle olive oil into the paste mixture forming a creamy emulsion.

Step 3.

Whisk chilies, lime zest and herbs into the dressing. Season with salt and white pepper. Toss cucumbers and tomatoes with dressing and let sit 20 minutes for flavors to develop.