

INGREDIENTS

- 1 Japanese cucumbers
- 1 teaspoon salt

Dressing

- 1 tablespoon rice vinegar
- ½ tablespoon sugar
- ¾ teaspoon soy sauce
- 1 teaspoon sesame seeds

DIRECTIONS:

1. Thinly slice the cucumbers with a Mandolin Slicer and place them in a medium-sized bowl.
2. Sprinkle the salt over them and toss to combine.
3. Let the cucumbers sit for at least 5 minutes. Then rinse the cucumbers, squeeze out any excess moisture, and pat dry with a paper towel.
4. Mix the dressing. In a small bowl, add the rice vinegar, sugar, soy sauce, and sesame seeds. Mix until the sugar dissolves.
5. Combine. Toss the cucumbers with the dressing and enjoy.