

# Cucumber Noodle Salad with Tahini Sauce

**Calories:** 12 kcal

**Servings:** 2

**Time:** 0 Mins

## Ingredients

- 1.00 large Cucumber

## Instructions

1. Spiralize the cucumbers using a spiralizer (or peeler). Salt lightly and set over the sink in a colander to drain.
2. Make the tahini sauce according to the directions here.
3. Pat the cucumber noodles dry. Divide among plates and drizzle with tahini sauce.
4. Tahini Sauce (serves 4):
5. Combine all remaining ingredients for the tahini sauce in a blender. Puree until smooth.
6. Check the consistency and add more water, a tablespoon at a time, if needed to thin out to a dressing consistency.
7. \*Save half tahini dressing for later use.