

Crushed Cucumber Salad with Salmon

Calories: 16 kcal

Servings: 2

Time: 0 Mins

Ingredients

- 160.00 g Capsicum
- 10.00 g Coriander (fresh)
- 200.00 g Cucumber
- 1.00 clove Garlic (crushed)
- 180.00 g Salmon (smoked, thinly sliced)

Instructions

1. Using a rolling pin, smash the cucumber then slice into bite sized pieces. Chop the capsicum, coriander and crushed garlic, and place all ingredients into a bowl.
2. Mix sesame oil, mirin, fish sauce, lime juice and sesame seeds in a bowl to make the dressing. Drizzle the salad and dressing between two plates.
3. Tip: Dress salad just before eating. Keep dressing aside if saving 2nd serving for next day.
4. To serve, slice the smoked salmon into pieces and place on top of the salad. Season with black pepper and garnish with coriander as desired.