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THAI-STYLE CUCUMBER SALAD

Serves 4 • Prep 30' • Easy

2 cucumbers
1 red chili
2 tbsp coconut shavings
2 tbsp peanuts
2 tbsp coriander, chopped
2 tbsp mint, chopped
2 tbsp crispy onions

For the dressing:

2 tbsp tamarind puree
2 tsp lime juice
2 tbsp Thai fish sauce
2 tbsp palm sugar or soft brown sugar
1 shallot
1 garlic clove

Peel the cucumbers and halve lengthwise. Scrape out the seeds with a spoon and discard. Cut the cucumbers into cubes and put into a bowl.

Destem the chili, slice open lengthwise, remove the seeds and finely chop. Add to the bowl.

Heat a dry frying pan and toast the coconut shavings until golden. Set aside.

In the same pan, toast the peanuts until fragrant. Set aside. Make the dressing: in a bowl, mix the tamarind, lime juice, fish sauce and sugar. Peel and finely chop the shallot, peel and crush the garlic and add to the dressing.

Pour the dressing over the salad and toss with the chopped herbs until everything is evenly coated.

Just before serving, sprinkle each portion with coconut shavings, peanuts and crispy onions.

TIP:

If you can get hold of fresh Thai basil, add it to the salad as it makes this dish even more complex and refreshing