



Sesame-Ginger Cucumber Salad

Featured Item: Cucumber
Serving Size: 1/2 cup • Yield 50

HACCP Process #1:
No Cook

Child Nutrition Credit:
1.1/2 cup Other Vegetable

INGREDIENTS

- 3/4 c., 1 1/2 tsp.** rice vinegar
- 1/2 c., 1 tsp.** soy sauce
- 1/3 c.** olive oil
- 1/4 c.** minced fresh gingerroot
- 1/4 c.** sesame oil
- 2 Tbsp.** honey
- 2 Tbsp.** Sriracha chili sauce
- 9 lbs., 6 oz.,** Cucumbers (suggest seedless English cucumbers: if using cucumbers with seeds simply peel and remove seeds)
- 2 Tbsp.** sesame seeds, toasted
- 12** thinly sliced green onions



DIRECTIONS

1. For dressing, mix together vinegar, soy sauce, olive oil, ginger, sesame oil and honey.
2. Cut cucumber per your preference, such as:
 - a. Thinly slice cucumbers or cut crosswise into 3-inch sections and then into julienned strips make small sticks.
 - b. Cut into 1/4" coins with knife or mandoline.
 - c. Make into 'noodles' with spiralizer or vegetable peeler.
3. To serve, toss cucumbers with sesame seeds and dressing. Sprinkle with green onions

NUTRITION FACTS

Calories: 50
Total Fat: 3g
 Saturated Fat: 0
 Trans Fat: 0
Cholesterol: 0
Sodium: 95mg
Total Carbohydrate: 3.5g
 Dietary Fiber: 0.5g
 Total Sugars: 3g
Protein: 0.5g

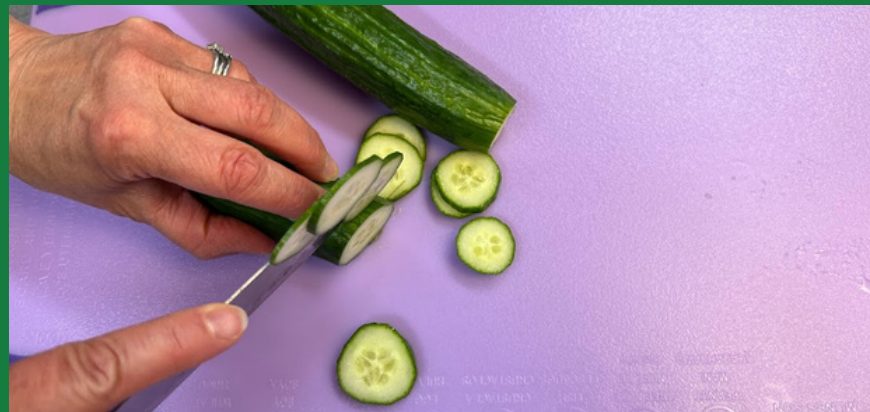


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ASSEMBLE INGREDIENTS:

- Gather cucumber, scallions, rice vinegar, soy sauce, olive oil, ginger, sesame oil, honey, sesame seeds and Sriracha sauce,



PREPARE INGREDIENTS:

- Dice cucumber and scallions,
- Mince ginger.

Note: Recommend using English cucumbers which are seedless and have tender skin. If using cucumbers with seeds, simply peel and remove the seeds.



PREPARE DRESSING AND COMBINE:

- Whisk together vinegar, soy sauce, olive oil, minced ginger, sesame oil, sesame seeds, honey and Sriracha sauce. Combine dressing with cucumbers.



SERVE AND ENJOY!

- Garnish with chopped scallions.