

Andrea Meyers – Cucumber Salad with Tomato, Bell Pepper, and Spicy Thai Lime Vinaigrette

CUCUMBER SALAD WITH TOMATO, BELL PEPPER, AND SPICY THAI LIME VINAIGRETTE

<http://andreasrecipes.com/2010/07/28/cucumber-salad-with-tomato-bell-pepper-and-spicy-thai-lime-vinaigrette>

Serves 6 to 8.

Equipment

cruet or small jar with lid

Ingredients

2 cucumbers, peeled and julienned
12 cherry or grape tomatoes, halved
1/2 red bell pepper seeded and cut into thin strips
1/2 cup shredded or julienned carrot
cilantro sprigs for garnish

VINAIGRETTE

1/4 cup (60 ml) fresh lime juice
1/4 cup (60 ml) rice vinegar
1 tablespoon fish sauce
2 tablespoons palm sugar or brown sugar, packed
1/4 teaspoon sea salt
2 teaspoons minced garlic
1/4 teaspoon crushed red pepper flakes

Preparation

1. Add the lime juice, rice vinegar, sugar, fish sauce, minced garlic, pepper flakes, and sea salt in a cruet or small jar with a lid. Cover and shake well.
2. Toss the cucumber, tomatoes, bell pepper strips, and carrots in a serving bowl and drizzle with some of the dressing. Top with cilantro sprigs for garnish and serve with the remaining vinaigrette on the side.