

Smashed Vegan Cucumber Salad

Ingredients

- 2-3 small cucumbers (1½ lbs. total)
- 1 small shallot
- 1 clove garlic
- 1/3 cup peanuts, chopped
- 2 tbsp. chopped cilantro
- 2 tbsp. seasoned rice wine vinegar
- 2 tsp. soy sauce
- 1 tsp. sesame oil
- ½ tsp. sesame seeds
- ¼ tsp. chili flakes
- ¼ tsp. chili powder
- Salt and pepper, to taste

Steps

1. Wash your cucumbers well, and place on a cutting board. Use a rolling pin or the flat side of a wide knife and bash the cucumber down the length until it splits, flipping it 90 degrees once so it splits into four rough pieces. Chop the smashed cucumbers into bite-sized pieces and transfer them to a large mixing bowl.
2. Heat a small skillet with no oil. Chop your peanuts and place them in the warm pan, stirring constantly, until they are fragrant and toasted. Place the peanuts in the mixing bowl with the cucumbers.
3. Dice the shallot, mince the garlic, and finely chop the cilantro. Place in the mixing bowl along with the remaining ingredients. Toss to combine, and serve at room temperature or chilled.

