

Simple Wilted Cucumber Salad Recipe

Ingredients

- 1 lb. cucumber
- ½ tsp. grated ginger
- 2 cloves garlic
- 1 small chili pepper
- 1 lemon
- A few sprigs of fresh mint
- A few sprigs of fresh cilantro
- 2 scallions
- ¼ cup roasted peanuts
- Oil, for cooking
- Salt and pepper, to taste

Steps

1. Prepare your vegetables- partially peel your cucumber, and chop them into bite-sized pieces. Grate the ginger, mince the garlic, remove the seeds and pith and then mince the chili. Zest the lemon, and chop the mint, cilantro, and scallions. Chop or crush the peanuts.
2. Heat a large skillet with some oil. Add the garlic, ginger, and chili pepper, stirring until fragrant. Add the cucumbers and toss, cooking for a minute or two. Remove from the heat, let cool a little and drain any excess liquid.
3. Add the lemon zest, ½ lemon juice, herbs, scallions, and peanuts. Season with salt and pepper to taste and serve.

