

## **THAI-INSPIRED CUCUMBER AND MANGO SALAD**

(slightly modified from *Inspired Edibles*)

*For the dressing:*

- 2 Tbsp fresh lime juice
- 1 Tbsp fish sauce
- 2 tsp soy sauce
- 1 tsp sesame oil
- 1 Thai chili pepper, stemmed, seeded, and finely chopped
- 1 Tbsp cilantro, finely chopped + more for garnish
- 1 Tbsp brown sugar

*For the salad:*

- 2 English cucumbers, washed & sliced (i leave skin on)
- 1 large ripe and juicy mango, peeled & diced
- a few radishes, thinly sliced
- sesame seeds for garnish

Make the dressing: in a small jar combine all the ingredients and whisk well, or close with t tight fitting lid and shake away...

For the Salad: place the sliced cucumber, mango and sliced radishes in a serving bowl and toss gently to combine taking care not to mash the mango. When you're ready to serve, give the Thai dressing another good shake before pouring over salad — mix to combine and add fresh cilantro and sesame seeds on top.