Thai Inspired Cucumber Salad

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A fresh and flavourful way to add the crunch of Red Sun Farms Mini Cucumbers and Tatayoyo Sweet Peppers to your next gathering. Sweet and salty with a touch of chili heat, this Thai-inspired dish is sure to please.

Timing

Prep time	Total time	Skill level
15 min	**1 hr. 15 min**	**Easy**

What You'll Need

- 1lb Red Sun Farms Mini Cucumbers
- 3 Tatayoyo Sweet Peppers, seeded
- 3-4 green onions
- ¼ cup fresh cilantro, chopped
- ¼ cup Thai Sweet Chili Sauce
- ¼ cup salted cashews or roasted peanuts
- 2 tbsp rice wine vinegar
- juice and zest of 1 lime
- 2 tbsp sesame seeds

Directions

Prepare the ingredients: Slice Mini Cucumbers into even-sized coins of up to ¼ thick. Seed and de-vein the Tatayoyo Sweet Peppers and slice lengthwise into thin strips. Finely chop the green onions and cilantro.

Assemble the salad: in a medium bowl, add prepared ingredients. Pour sweet chili sauce, vinegar, lime juice, zest, and ½ the sesame seeds over the mixture. Toss lightly to ensure an even coating. Chill for up to 1 hour then serve topped with remaining sesame seeds and sprinkle with cashews or peanuts,