Hot and sour cucumber salad

Ingredients

- 2 x telegraph cucumbers
- 1 small green chilli
- 1 large red chilli
- 2 shallots (spring onions)

*Dressing*
- 4 cloves garlic
- 5cm piece of ginger
- 1 tablespoon brown sugar
- 3 tablespoon brown rice vinegar
- 3 tablespoon light soy sauce
- 2 teaspoon sesame oil

Equipment

- Metric spoon & cup measures
- Sharp knife
- Chopping board
- Large bowl

What to do

1. Cut cucumbers in half lengthways and then into 5mm sliced on the diagonal
2. In a bowl, combine cucumber with chillies and shallots (spring onions)
3. To make the dressing, combine ingredients in a small bowl. Spoon dressing over salad, toss gently and serve.