



CUCUMBER KIMCHEE SALAD

A BAN CHAN FROM TOKI TAKO

INGREDIENTS

- 1 English cucumber
- 2 radishes
- 3 TBSP scallions

FOR THE DRESSING:

- 2 TBSP sugar
- 3 TBSP fish sauce
- 2.5 TBSP Korean Chili Flakes (gochugaru)
- 1 tsp. garlic, minced
- 1 TBSP. toasted Sesame seed oil
- 1 tsp. toasted Sesame seeds

- 1** Rinse and dry the cucumber, radishes, and scallions.
- 2** Prepare the ingredients.
Cut the cucumber in 1/4 inch slices. Slice the radishes as thin as possible. (preferably with a mandolin)
Finely chop the scallions.
- 3** Place ingredients into a bowl and add sugar, fish sauce, Korean chili flakes and garlic and mix well.
- 4** Drizzle in the sesame oil and mix well.
- 5** Plate and sprinkle with toasted sesame seeds.