Garlic chilli cucumber

About 10 minutes · Serves 2



Ingredients

- 2 cucumbers, cut into bite-sized pieces
- 1–2 tsp Tian Fu garlic chilli sauce
- 1 tbsp rice vinegar; 1 tsp soy sauce; ½ tsp sugar
- 1 tsp sesame oil, optional

Method

1. Mix the garlic chilli sauce, vinegar, soy sauce and sugar in a bowl. Add sesame oil if using.
2. Pat the cucumber dry and toss with the dressing.
3. Let stand for 5 minutes, toss again and serve. Add more chilli sauce to taste.

Adjust the sauce and spice level to your taste.

Made with Tian Fu



Garlic chili sauce

275g / 9oz.

Cooking times are approximate. Check product labels for ingredients and allergens.