

## Thai Cucumber Salad

- 1/2 cup rice wine vinegar
- 2 teaspoons sugar
- 1 teaspoon curry powder
- 1 clove garlic, minced
- Lemon zest of 2 lemons
- 1/2 teaspoon salt
- 2 cucumbers, peeled, seeded and thinly sliced into half moons
- 1 jalapeño pepper, seeded and minced
- 3 green onions, thinly sliced on the diagonal
- 1 tablespoon cilantro, minced
- 1/2 cup dry roasted peanuts, roughly chopped

In a large bowl, whisk together the vinegar, sugar, curry powder, garlic, lemon zest and salt. About 15 to 20 minutes before serving add the cucumbers, pepper, onions and cilantro and marinate until ready to serve. Place on serving plate and sprinkle with peanuts.