



Cucumber and peanut salad with a sweet and sour dressing.

Serves 4

- 1 tbsp chili-garlic paste
- 1 tbsp honey
- 1 tbsp fish sauce
- 2 tbsp lime juice
- 4 tbsp canola oil
- 1 red chilli, thinly sliced
- ½ cup chopped cilantro
- 2 green onions, thinly sliced (optional)
- 1 large English cucumber
- ½ cup salted, roasted peanuts, roughly chopped
- 4 cups arugula

1. Whisk together the chili-garlic paste, honey, fish sauce, lime juice and canola. Stir in the sliced chili, chopped cilantro and green onions.
2. Cut the cucumber lengthwise in half and use a small spoon to remove the seeds. Slice the cucumber down the centre of each half so you have 4 equal spears. Chop the spears into bit sized pieces.
3. Add the cucumber, half the peanuts and arugula to the dressing and toss to combine.
4. Garnish with remaining peanuts and serve immediately.