

CUCUMBER AND SESAME SALAD

- 2 tablespoons vegetable oil
- 4 teaspoons rice vinegar
- 1 teaspoon soy sauce
- ½ teaspoon sugar
- 1 teaspoon finely shredded ginger
- ½ hothouse cucumber, thinly sliced
- 2 teaspoons toasted sesame seeds

2 servings; can be doubled or tripled

Combine first 4 ingredients in small bowl and stir until sugar dissolves. Mix in ginger. Let stand at least 5 minutes. Divide cucumber between plates. Drizzle vinegar mixture over. Sprinkle with sesame seeds and serve.

