Korean Cucumber Salad (Oi Muchim)

PREP TIME: 4 MIN | COOK TIME: 1 MIN | SERVINGS: 2

INGREDIENTS:
- 1 Tbsp Korean red chili flakes (gochugaru)
- 1 tsp white or rice vinegar
- 1 tsp white sugar
- 1 tsp minced garlic
- 1/2 tsp sesame seeds
- 1 cucumber, thinly sliced
- 2 green onions, sliced

RECIPE NOTES:
- You can use Japanese, English, Persian, or Pickling cucumbers
- Gochujang (Korean red chili paste) can be substituted for gochugaru. Again, you'll want to add this slowly and taste as you go.

DIRECTIONS:
- In a small bowl, mix 1/2 Tbsp chili flakes, vinegar, sugar, garlic, and sesame seeds. Taste and slowly add additional chili flakes until desired spice level is reached.
- In a medium bowl, add sliced cucumber and green onions. Pour prepared sauce over top and gently stir to coat.
- Serve immediately for more crunch or let rest 30 minutes before serving for the flavor to develop.
- Refrigerate any leftovers and enjoy within 2 days for best flavor and texture.

RECIPE ADAPTED FROM KIMCHIMARI.COM AND MYKOREANKITCHEN.COM

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Oi Muchim