

Cucumber Salad With Roasted Peanuts and Chile

By [Sue Li](#)



Romulo Yanes for The New York Times. Food Stylist: Vivian

Time 15 minutes

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INGREDIENTS

Yield: 2 to 4 servings

6 Persian cucumbers (about 1 pound), cut lengthwise into thin spears, then cut crosswise into 2-inch pieces

PREPARATION

Step 1

Toss cucumbers with $\frac{1}{2}$ teaspoon kosher salt in a colander. Set aside to drain.

Step 2

Easy to assemble but far from basic, this cucumber salad delivers a riot of flavors and textures with snappy cucumbers, velvety peanut sauce, crunchy cilantro-peanut topping and zingy chile oil. The details make the difference: First, salting the cucumbers mutes the fruit's subtly bitter notes while heightening flavor. Next, the simple peanut sauce adds richness to the cool cucumbers. (Make a large batch and store it in the fridge to drizzle over vegetables, chicken and salads.) Finally, a flurry of finely chopped peanuts, cilantro and red-pepper flakes gets dusted over the salad in layers to disperse flavor.

Kosher salt (such as Diamond Crystal)

¼ cup salted, roasted peanuts

¼ cup cilantro leaves

1 teaspoon red-pepper flakes

3 tablespoons natural unsalted peanut butter

2 tablespoons soy sauce

2 tablespoons unseasoned rice vinegar

1 teaspoon granulated sugar

1 small garlic clove, grated

Chile oil, store-bought or homemade, for serving (optional)

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Chop peanuts, cilantro and red-pepper flakes together u very fine. Set aside.

Step 3

In a large bowl, whisk together peanut butter, soy sauce rice vinegar, sugar, garlic and ½ teaspoon kosher salt. A up to 1 tablespoon water, if needed, to thin mixture. Transfer salted cucumbers to the bowl with dressing an toss to coat.

Step 4

To serve, place half of the cucumber salad on the plate, sprinkle with half of the peanut mixture. Repeat with th remaining cucumber salad and peanut mixture. Drizzle chile oil, if using, and serve immediately.

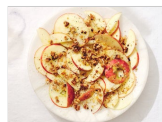
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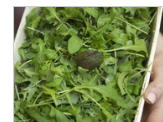
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