



# Thai cucumber salsa

**Difficulty:** Easy

**Type:** Accompaniment

**Source:** Adapted from Taste.com

**Allergy advice:** Seafood/Fish

**Season:** Any

**Serves:** 30 Tastes

**From the garden:** Limes, Cucumbers, Chillies

Equipment	Ingredients
Chopping boards and mats	6 Teaspoons fish sauce
Cooks knives	<b>(or substitute for soy)</b>
Citrus juicer	1 Tbsp. brown sugar
Mixing bowl	3 Limes juiced
Mixing spoon	2Tbsp sweet chilli sauce
Disposable gloves	4 small Lebanese cucumbers or 2 Large continental, deseeded and finely diced.
	2 green onions thinly sliced or 4 spring onions.
	2 small red chillies, deseeded and finely chopped (use gloves).
	2/3 cup mint leaves, wash, dried and finely chopped.
	4 ramekins or small serving bowls

## What to do:

1. Prepare all of the ingredients as per the instructions in the ingredients list.
2. Place the fish sauce, sugar, lime juice and sweet chilli sauce in a bowl and stir until the sugar is dissolved.
3. Add cucumber, green onion, chilli and mint to sauce mixture. Stir to combine and let stand for 10 minutes.
4. Transfer salsa to serving bowls.

