

AS SEEN ON



Sesame, Tomato, & Cucumber Salad

Serves: 6

Total Time: 10 min

Ingredients

- 1 pound tomatoes, thinly sliced crosswise
- 1/2 cup thinly sliced cucumber
- 1 tablespoon soy sauce
- 1 tablespoon rice vinegar
- 2 teaspoons olive oil
- 1 1/2 teaspoons granulated sugar
- 2 medium scallions, dark green parts only, thinly sliced
- 1 medium or jalapeno chile, thinly sliced crosswise
- 2 teaspoons toasted sesame seeds
- 1/4 teaspoon sea salt
- 1/4 teaspoon black pepper

Directions

Arrange tomato and cucumber slices on a platter. Whisk together soy sauce, vinegar, olive oil, and sugar in a small bowl until sugar dissolves. Drizzle 2 tablespoons of dressing over tomatoes and cucumbers, and top with scallions, chile, and sesame seeds. Sprinkle with salt and pepper. Serve immediately with remaining dressing – especially good with crusty, whole grain bread!