



Long Livo

Korean Cucumber Salad – Easy Tik Tok Recipe

10 min

Prep time

Easy

Difficulty

10 min

Total time

Korean

Cuisine

4

Servings

Side Dish

Course

Ingredients

Main Ingredients

- ☐ 2 large English cucumbers, thinly sliced
- ☐ 1 tablespoon toasted sesame seeds
- ☐ 1 green onion, thinly sliced

Dressing

- ☐ 2 tbsp soy sauce

- ☐ 1 tbsp rice vinegar
- ☐ 1 tbsp honey (or agave for vegan)
- ☐ 1 tsp sesame oil
- ☐ ½ tsp gochugaru (Korean chili flakes)
- ☐ ¼ tsp salt

Instructions

- 1 Wash the cucumbers, trim the ends, and slice them into thin half-moons; place in a large bowl.
- 2 Pat the cucumber slices dry with a clean kitchen towel to keep the dressing from becoming watery.
- 3 In a separate bowl, whisk together soy sauce, rice vinegar, honey, sesame oil, gochugaru, and salt until smooth.
- 4 Pour the dressing over the cucumber slices, toss gently, and let sit for 5 minutes to let flavors mingle.
- 5 Scatter toasted sesame seeds and sliced green onion on top; serve immediately or chill briefly.

Nutrition per serving

85 kcal

Calories

2 g

Protein

12 g

Carbs

4 g

Fat

Tips & notes

- If cucumbers are very watery, sprinkle a pinch of salt and let sit 5 minutes, then drain before dressing.
- Adjust honey to taste; a sweeter dressing balances the soy's saltiness nicely.
- For extra crunch, add a handful of thinly sliced radish or carrot.