KIKKOMAN

Cucumber kimchi

Total time **40 mins** **15 mins** preparation time **25 mins** marinating time

Nutritional facts (per portion):
158 kJ / 38 kcal

Fat: **1.3 g** Protein: **1.4 g**
Carbohydrates: **4.3 g**

INGREDIENTS

2 portion(s)

1	cucumber (approx. 150 g)
0.25 tsp	salt
1 tbsp	Kikkoman Spicy Chili Sauce for Kimchi
1 tsp	sugar
1 tsp	ground sesame seeds
If desired	
	Kikkoman Toasted Sesame Oil
	or olive oil

PREPARATION

Step 1

Wash the cucumber and cut into small pieces.

Step 2

Rub with salt and leave in a bowl for about 10 minutes.

Step 3

Wash the cucumber pieces to remove the salt and squeeze lightly.

Step 4

Mix the cucumber pieces with the Kikkoman Spicy Chili Sauce for Kimchi, the sugar and the sesame seeds (or put them in a freezer bag) and chill in the refrigerator for at least 15 minutes. Drizzle with some sesame oil or olive oil if desired and serve the cucumber kimchi.

Step 5

Marinated cucumber kimchi can be stored in the fridge for 3 to 4 days.