Asian Cucumber Salad

Ingredients

- 2 Cucumbers (thinly sliced)
- 1/4 c Rice Vinegar
- 2 T Soy Sauce
- 1 T Sesame Oil
- 1 T Honey
- 1 t Ginger (grated)
- 2 clv Garlic (minced)
- 1 t Red Pepper Flakes
- 2 Green Onions (sliced)
- 1 t Sesame Seeds
- 1/4 c Cilantro (chopped)

Instructions

- In a small bowl, whisk together rice vinegar, soy sauce, sesame oil, honey, ginger, garlic, and red pepper flakes.
- 2.Place cucumbers and green onions into the dressing tossing gently to coat.
- Cover the bowl and refrigerate for at least 30 minutes. Before serving sprinkle sesame seeds and cilantro.