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Tropical Cucumber Salad

Prep Time: 15 mins

Total Time: 15 mins

Ingredients

- 5 teaspoon fish sauce, (3-5 teaspoons)
- 1 teaspoon lime zest, plus more for garnish
- 2 tablespoon lime juice
- 1 tablespoon oil, canola
- 2 teaspoon sugar, brown, light
- 1 teaspoon vinegar, rice
- 1/4 teaspoon pepper, red, crushed
- 1 medium cucumber(s), English, cut into 3/4-inch dice
- 1 medium avocado, cut into 3/4-inch dice
- 1 medium mango(es), cut into 3/4-inch dice
- 1/4 cup(s) cilantro, fresh, chopped

Preparation

1. Whisk fish sauce to taste, lime zest, lime juice, oil, brown sugar, vinegar and crushed red pepper in a large bowl until combined.
2. Add cucumber, avocado, mango and cilantro; gently toss to coat.
3. Serve garnished with lime zest, if desired.

