

Korean Chili Cucumbers



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Pure

Yield: 4 cups

Prep Time: 15 minutes

Total Time: 15 minutes

If you have never tried Korean chili powder, try it with this recipe! It provides a Kimchi-style taste to the cucumber and is sweet and spicy at the same time. This dish can be very addictive and is great served as a side with grilled meats.

Ingredients:

1 [DelfrescoPure® Seedless Cucumber](#)

½ cup chopped sweet onion

1 teaspoon chopped garlic

1 teaspoon chopped fresh ginger

¼ cup rice vinegar

1 teaspoons granulated sugar

1 teaspoon Korean chili powder

½ teaspoon salt

1 green onion, chopped

Directions:

1. Wash cucumber and cut into 2" long batons
2. Toss the batons with onion, garlic, ginger, vinegar, sugar, Korean chili powder and salt
3. Set aside at room temperature for several hours to infuse flavors
4. Before serving, add the chopped green onion

Cooking Tips:

You can find Korean chili powder at international grocery stores or online from other retailers.



Nutrition Facts:

Serving Size: 1, Servings Per Recipe: 4, Amount Per Serving: Calories 37, Total Fat 0.2g (0% Daily Value), Saturated Fat 0.1g (0% Daily Value), Cholesterol 0mg (0% Daily Value), Sodium 300mg (13% Daily Value), Potassium 163mg (3% Daily Value), Carbohydrate 6.3g (2% Daily Value), Dietary Fiber 1.1g (4% Daily Value), Sugars 3g, Protein 0.9g.

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