

# Wakame Cucumber Salad

## INGREDIENTS

**2-3 4" strands dried wakame**

**2 cucumbers**

**3 green onions**

**2 tbsp rice (or red wine) vinegar**

**2 tbsp olive oil**

**2 tbsp sesame oil**

**1 tbsp fresh, juiced ginger**

**pinch sea salt**

**toasted sesame seeds, to taste**

1. Boil 2 cups of water and remove from heat. Soak wakame for 15 minutes (or prepare to package directions). Drain, rinse to cool and chop into small pieces.
2. Slice cucumbers down the middle, scoop out seeds and slice thinly. Chop green onions finely. Mix together in a medium bowl.
3. In a small bowl, combine vinegar, oils, ginger and sea salt. Stir into salad and garnish with sesame seeds.

Yields: 3 servings

Source: Kacie Loparto