

Cucumber edamame salad

Ingredients

- 4-6 Persian cucumbers, thinly sliced (about 1 pound)
- 1 cup edamame, shelled and cooked
- 2 green onions, thinly sliced
- 2 tablespoons toasted sesame seeds
- 3 tablespoons rice vinegar
- 2 tablespoons toasted sesame oil
- 1 tablespoon low-sodium tamari or soy sauce
- 1½ teaspoons freshly grated ginger
- 1 garlic clove, finely minced

Directions

- In a bowl, toss all ingredients together.
- Adjust seasoning to taste.



Nutritional information

Servings: 4

Cost: \$3.90/\$0.98

Calories: 135 per serving