



# Recipes

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## CUCUMBER AND SNOW PEA SALAD

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| 1/4 cup (50 mL) rice vinegar                          | 2/3 cup (150 mL) diagonally sliced snow peas       |
| 2 tbsp (25 mL) sugar                                  | 1/4 cup (50 mL) thinly sliced red onion            |
| 1 tbsp (15 mL) chopped fresh mint                     | 1 tsp (5 mL) finely chopped seeded jalapeno pepper |
| 1/4 tsp (1 mL) salt                                   |  |
| 3 cups (750 mL) thinly sliced seeded English cucumber |  |

To prepare dressing, whisk together vinegar, sugar, mint and salt until sugar dissolves. Combine cucumber, snow peas, onion and jalapeno pepper in a bowl. Add dressing and toss to combine. Serve immediately. Serves 4 - 6.

**Cook's Note:** *Cucumber should be halved lengthwise, seeded and then sliced crosswise before measuring. Hot peppers cause severe skin and eye irritation. Wear rubber gloves when handling hot peppers and avoid touching any exposed skin.*

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