



Chili Sesame Cucumber Salad

Yield: 16 each salad servings

Ingredients:

- 8 lbs [Reser's Cucumber & Onion Vegetable Salad](#) (71117.14283)
- 2 tsp Gochugaru (Korean chile flakes)
- 1 Tbsp Ginger, peeled and grated on microplane
- $\frac{3}{4}$ cup Green onions, thinly sliced
- Toasted sesame seeds, as needed for garnish

Directions:

1. In a colander set over a large bowl, drain the juice from Reser's Cucumber & Onion Vegetable Salad.
2. Set cucumber mixture aside.
3. In the liquid bowl, whisk in the gochugaru, ginger, and green onions.
4. Fold in the strained cucumber mixture and refrigerate for two hours prior to serving.
5. Portion the salad into a bowl using a slotted spoon and garnish with toasted sesame seeds.