

# Korean Stir-fried Cucumbers

## Ingredients

- 1 English cucumber or 3-4 Kirby or Persian cucumbers
- 1 tsp salt
- 1 Tbsp cooking oil
- 1 tsp minced garlic
- 1 scallion, finely chopped
- 1 tsp sesame oil
- 1/2 tsp sesame seeds

## Directions

Wash and pat dry the cucumber. Cut it in two lengthwise, and then into thin half-moons. Place it on a bowl, add the salt and rub well until all the slices are coated. Let rest for 10 minutes. Squeeze out the liquid from the cucumbers.

Heat a saute pan or wok over high heat. Add the oil. Add the garlic and cucumbers. Stir fry for one minute and turn off the heat. Stir in the scallion, sesame oil and sesame seeds.