

## CUCUMBER, TOMATO, AND PINEAPPLE SALAD WITH ASIAN DRESSING

SERVES 6

ACTIVE TIME: 30 MIN START TO FINISH: 30 MIN

*This truly fabulous Vietnamese-inspired salad is the epitome of flavor synergy, combining sweet pineapple and fiery serrano with cooling cucumber and mint.*

- 1 large garlic clove
- $\frac{1}{4}$  teaspoon salt

- 2 tablespoons fresh lime juice
- 1 tablespoon sugar
- 2 tablespoons vegetable oil
- 1 (2-inch-long) fresh serrano or jalapeño chile, minced, including seeds
- $\frac{1}{4}$  to  $\frac{1}{2}$  teaspoon Asian fish sauce
- $\frac{1}{2}$  seedless cucumber (often plastic-wrapped), halved lengthwise, then thinly sliced crosswise
- $\frac{1}{2}$  pineapple, peeled, quartered lengthwise, cored, then sliced crosswise  $\frac{1}{4}$  inch thick (2 cups)
- $\frac{1}{2}$  cup coarsely chopped fresh cilantro

- $\frac{1}{4}$  cup coarsely chopped fresh mint
- 2 medium tomatoes (1 lb total), cut into  $\frac{1}{2}$ -inch-thick wedges

► Mince garlic, then mash to a paste with salt using side of a large heavy knife.  
► Whisk together lime juice and sugar in a large bowl until sugar is dissolved, then whisk in oil, garlic paste, chile, and fish sauce (to taste). Add remaining ingredients, tossing to coat, and add salt to taste.

For more EVERY DAY recipes, see page 92.

RECIPES BY ALEXIS TOUCHET PHOTOGRAPHS BY ROMULO YANES



**30** min