

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
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
1/4 to 1/2 teaspoon Asian fish sauce
1/2 seedless cucumber (often plastic-wrapped), halved lengthwise, then thinly sliced crosswise
1/2 pineapple, peeled, quartered lengthwise, cored, then sliced crosswise 1/4 inch thick (2 cups)
1/2 cup coarsely chopped fresh cilantro

1/4 cup coarsely chopped fresh mint
2 medium tomatoes (1 lb total), cut into 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.

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RECIPES BY ALEXIS TOUCHET PHOTOGRAPHS BY ROMULO YANES



30 min