

Cucumber, Tomato, and Green Bean Salad

Source: Bon Appetit, Aug. 2021

Ingredients

- 1 lb Persian or English cucumbers, halved lengthwise, sliced on a steep diagonal $\frac{1}{4}$ " thick
- 6 oz cherry or grape tomatoes, halved or quartered
- 4 oz green beans, trimmed, sliced on a steep diagonal into $\frac{1}{8}$ " thick strips
- 3 large garlic cloves, finely chopped
- 1 Fresno chile, seeds removed, finely chopped
- $\frac{3}{4}$ cup unsalted roasted peanuts, divided
- 3 tbsp or more fresh lime juice
- 1 tbsp or more light brown sugar
- 1 tbsp or more fish sauce

Method

1. Combine the cucumbers, tomatoes, green beans, garlic, and chile in a large bowl. Finely chop $\frac{1}{2}$ cup of the peanuts to the size of lentils and add to the bowl.
2. Whisk the lime juice, brown sugar, and fish sauce in a small bowl until the sugar is dissolved.
3. Pour the dressing over the vegetables and toss with your hands, gently squeezing as you go, until well coated and the vegetables have wilted slightly, about 30 seconds. Taste the salad and season with more lime juice, brown sugar, or fish sauce if needed. The salad should be equal parts sour and salty, with sweet close behind.
4. Transfer the salad to a platter. Coarsely chop the remaining $\frac{1}{4}$ cup peanuts and scatter over the salad.