

Cucumber Salad with Roasted Almonds and Chilli

- 6 Lebanese cucumbers cut into chunks
 - Kosher salt
 - $\frac{1}{4}$ cup salted, roasted almonds
 - $\frac{1}{4}$ cup coriander leaves
 - 1 teaspoon red-pepper flakes
 - 3 tablespoons natural unsalted almond butter
 - 2 tablespoons soy sauce
 - 2 tablespoons unseasoned rice vinegar
 - 1 teaspoon granulated sugar
 - 1 small garlic clove, grated
 - Chilli oil, for serving (optional)
1. Toss cucumbers with $\frac{1}{2}$ teaspoon salt in a colander. Set aside to drain.
 2. Chop almonds, cilantro and red-pepper flakes together until very fine. Set aside.
 3. In a large bowl, whisk together almond butter, soy sauce, rice vinegar, sugar, garlic and $\frac{1}{2}$ teaspoon salt. Add up to 1 tablespoon water, if needed to thin mixture. Transfer salted cucumbers to the bowl with dressing and toss to coat.
 4. To serve, place half the cucumber salad on the plate, sprinkle with half the peanut mixture. Repeat with the remaining cucumber salad and peanut mixture. Drizzle with chilli oil, if using, and serve immediately.