

CHILLED GARLIC SOY CUCUMBERS

INGREDIENTS

- 2 large seedless cucumbers - sliced into 1/2-inch thick rounds
- 2/3 cup low sodium soy sauce
- 1 tsp. sesame oil
- 5-6 cloves garlic, minced
- 1/2 tbsp. approved granulated sweetener

PREPARATION

1. Place cucumber rounds in a large plastic bag.
2. Whisk together soy sauce, sesame oil, garlic, and sweetener.
3. Pour mixture over the cucumbers in the plastic bag. Seal the plastic bag tightly and shake the bag around, making sure to coat all the cucumbers.
4. Leave in the refrigerator for minimum of 12 hours. If you are able to, give the bag a shake every so often. Definitely give it a good shake before serving.
5. Serve mixture over lettuce leaves with desired toppings.
6. Wrap lettuce and serve.

