

# SIMPLE MARINATED CUCUMBERS

SERVES: 5 | SERVING SIZE: about 1/2 cup  
PREP: 15 minutes | READY: 4 hours and 15 minutes (includes marinating time)

## INGREDIENTS

- 3 tablespoons distilled white vinegar
- 3 tablespoons granulated sugar
- 1 tablespoon water
- 3 1/2 cups sliced English (seedless) cucumbers (about 1 1/2 cucumbers)
- 1/2 teaspoon kosher salt
- 1/8 teaspoon black pepper
- 2 tablespoons sliced green onion
- 2 tablespoons chopped dry roasted peanuts



## DIRECTIONS

In a measuring cup or small bowl, whisk together vinegar, sugar, and water until sugar dissolves. Place cucumbers in a large bowl, add vinegar mixture and toss to coat. Cover and refrigerate 4 to 8 hours.

Drain cucumbers and place in a bowl. Add salt and pepper to cucumbers and stir to combine. When ready to serve, garnish with green onion and peanuts.

## NUTRITION INFORMATION PER SERVING

41 calories, 2 g total fat, 0 g saturated fat, 0 g trans fat, 0 mg cholesterol, 204 mg sodium, 4 g total carbohydrate, 1 g dietary fiber, 3 g total sugars, 2 g added sugars, 2 g protein, 0 mcg (0%) vitamin D, 23 mg (2%) calcium, 0 mg (0%) iron, 161 mg (0%) potassium

