

## Be Fit Basics: Sesame-Miso Cucumber Salad

Adapted from Cookinglight.com

- 11/2 tbsp sesame seeds, roasted
- 2 tbsp white miso
- 1 tbsp rice vinegar
- 1 tbsp honey
- 1 tsp crushed red pepper
- 1 tbsp dark sesame oil
- 4 cups thinly sliced cucumber

## **Instructions:**

Combine the first 6 ingredients and whisk in 1 tbsp warm water. Add cucumber and toss to coat.

## Notes:

-Miso is typically found in the refrigerated food section, often either by the dairy or chilled salad dressings.

Yield: 5 servings

## **<u>RUTRITION INFORMATION PER SERVING:</u>**

CALORIES: 100 calories PROTEIN: 2 g SODIUM: 260 mg CARBOHYDRATE: 13 g FIBER: 2 g

CARBOHYDRATE: 13 g FIBER: 2 g FAT: 5 g SAT FAT: 1 g