Smashed Cucumber Thai Noodle Salad, serves 2-3

For the smashed cucumbers:

- 1 tablespoon rice vinegar
- 2 teaspoons sesame oil
- 1/2 teaspoon salt
- 1 teaspoon sugar
- 4 Persian cucumbers (or 1 english cucumber)
- 1 Fresno chili, chopped with most of the seeds removed

Method: In a small bowl, whisk together the rice vinegar, sesame oil, salt, and sugar. Wash the cucumbers and cut off the ends. Lay them on a cutting board and use the side of a large knife to whack them until they start to break (you have to use a decent amount of force). Then cut them on a diagonal into bite-size pieces. Add them to the bowl with the chopped fresno chili and stir to coat. Set aside or place in the fridge.

For the noodle salad:

- 1 serving crispy tofu or 1 cup shelled edamame
- 2 servings vermicelli noodles, about 2 cups
- 1 carrot, grated
- 2 cups romaine lettuce, sliced thinly
- 1/4 cup cilantro, chopped
- 1/4 cup scallions
- Smashed cucumbers

For the dressing:

- 1/3 cup smooth, runny peanut butter (we use Kirkland brand at room temp)
- Juice of 2 limes, about 1/4 cup
- 2 tablespoons tamari
- 1 garlic clove, grated
- 1 teaspoon ginger, grated
- 1 teaspoon sriracha, optional
- Up to 1/4 cup water

Method:

1. **Make the dressing:** Whisk peanut butter, lime juice, tamari, garlic, ginger, sriracha. Slowly add the water until the dressing your desired consistency.
2. **Prepare your protein:** Bake the crispy tofu or prepare the edamame.
3. **Cook the vermicelli noodles:** Cook noodles according to the package instructions (usually by soaking them in boiling water for a few minutes). Rinse and toss with a little sesame oil to prevent them from sticking.
4. **Combine:** In a large bowl combine the vermicelli noodles, carrot, romaine lettuce, cilantro, scallions, smashed cucumbers (and the juices), and tofu or edamame.
5. **Dress and serve:** Pour on your desired amount of dressing, reserving some extra if you plan to have leftovers (the noodles will soak it up).

This gets even better as it sits in the fridge and those are the best kinds of 'salads.'