

# Fermented Japanese Cucumber Pickles

Yield: 4 min  
Total Time: 20 min

Recipe from: <https://www.recipeschoose.com/recipes/japanese-cucumber-pickles-recipe>

## Ingredients:

- 3 pickling cucumbers
- 1/4 cup soy sauce
- 3 cloves garlic chopped
- 1 inch ginger piece of, peeled and chopped
- 2 teaspoons sesame oil

## Nutrition:

1. Calories: 50 calories
2. Carbohydrate: 7 grams
3. Fat: 2.5 grams
4. Fiber: 1 grams
5. Protein: 2 grams
6. Sodium: 900 milligrams
7. Sugar: 3 grams

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