

# Korean-Style Marinated Cucumbers

Yield: 6 min  
Total Time: 740 min

Recipe from: <https://www.recipeschoose.com/recipes/melissa-kelly-s-recipe-for-italian-zeppole>

## Ingredients:

- 2 pounds melissa skin-on, 's Mini Cucumbers, cut lengthwise into sticks 1 ½ inches long by a half inch wide.
- 1/2 pound daikon peeled and cut into match stick-sized pieces
- 1 bunch scallions about 2 ounces, cut on the bias into half inch slices, white and greens
- 3 tablespoons hot pepper paste found in the Asian section of most supermarkets
- 1 teaspoon shrimp paste found in the Asian section of most supermarkets
- 2 teaspoons fish sauce found in the Asian section of most supermarkets
- 1 tablespoon garlic finely minced fresh
- 2 tablespoons fresh ginger finely minced
- 2 tablespoons granulated sugar
- 1/2 teaspoon sesame oil

## Nutrition:

1. Calories: 40 calories
2. Carbohydrate: 8 grams
3. Cholesterol: 5 milligrams
4. Fat: 0.5 grams
5. Fiber: 1 grams
6. Protein: 1 grams
7. Sodium: 220 milligrams
8. Sugar: 6 grams

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