



# Miso Glazed Cucumbers

2 servings

## INGREDIENTS

- 3 small cucumbers, peeled and seeded
- 1 Tbsp butter
- 1 tsp white miso paste
- Good pinch of salt

## DIRECTIONS

1. Wash and peel cucumbers. Cut cucumbers in half lengthwise. Remove seeds, a teaspoon works great for this. Cut in half again length wise to create spears. Cut spears into 1 inch chunks.
2. Put cucumber chunks in a medium bowl, add salt and toss. Set aside for 10-15 minutes. Salting will draw some of the moisture from the cucumber.
3. Separate cucumbers from extracted liquid.
4. Melt butter in skillet over medium heat, add miso and stir for a minute or two.
5. Increase heat to medium-high, add cucumbers and gently toss for 3-5 minutes. Miso and butter will combine to coat cucumbers. Cucumbers will brown slightly.
6. Serve hot.



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