

Cucumber and Avocado Salad

BY THE BON APPÉTIT TEST KITCHEN BON APPÉTIT MAY 2012

YieldMakes 6 servings

Ingredients

24 sprigs cilantro
1/4 cup coarsely chopped cilantro leaves
1/4 cup chopped peeled ginger
6 garlic cloves, lightly crushed
2 dried chiles de árbol
2 cucumbers (about 2 pounds total), cut into 1/2" pieces
1 teaspoon (or more) kosher salt
1 teaspoon sugar
4 celery stalks, thinly sliced on a diagonal
2 tablespoons fresh lime juice
2 tablespoons grapeseed or vegetable oil
2 avocados, halved, pitted, sliced
1/4 cup torn fresh basil leaves

Ingredient info: Chiles de árbol are sold at some supermarkets and at Latin markets.

Preparation

Combine cilantro sprigs, ginger, garlic, and chiles in a resealable plastic freezer bag; seal. Lightly pound with a skillet or rolling pin until ginger and garlic are well mashed. Add cucumbers, 1 teaspoon salt, and sugar. Seal bag; shake to mix. Squeeze bag firmly to slightly mash cucumbers, 1-2 minutes. Place bag in a large bowl; let macerate at room temperature, turning halfway through, until juices form, about 35 minutes. Empty contents of bag into bowl; turn bag inside out and scrape out any small bits. Discard cilantro sprigs. Mix in celery, juice, and oil. Season with more salt, if desired. Divide avocado among plates; spoon salad over. Garnish with chopped cilantro and basil.