

## Cucumber-Papaya Salad

1 large cucumber, peeled, seeded and thinly sliced (about 1 1/2 cups)  
1/2 teaspoon salt  
1/4 cup rice wine vinegar  
4 teaspoons sugar  
1 tablespoon peanut oil  
1 teaspoon minced Hawaiian chiles or chile paste  
2 teaspoons minced fresh ginger  
1 large papaya, peeled and cut into 1/2-inch dice (about 1 1/2 cups)  
1/4 cup chopped fresh cilantro  
6 lettuce leaves

Sprinkle the cucumber with salt and let drain in a colander for 20 minutes. Rinse and pat dry.

In a bowl, whisk together the vinegar, sugar, oil, chiles, and ginger. Add the cucumber, papaya, and cilantro and toss. Line a serving platter or 4 individual plates with lettuce leaves, and top each with about 1/2 cup of salad.