

## Marinated Cucumber and Mango Ribbon Salad with Ginger Tea



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- Sub Category Name  
Food  
Salads & Dressings
- Recipe Source Name  
The Dilmah Book of Tea inspired Cuisine & Beverage

### Ingredients

#### Marinated Cucumber and Mango Ribbon Salad with Ginger Tea

- 2 tea bags Dilmah Organic Tea
- 2 medium sized green cucumbers
- 1 teaspoon chopped ginger
- Mango Ribbon
- 30ml Olive oil
- 15ml Lemon juice
- Pinch of sugar
- 2 tablespoons chopped coriander leaves
- Salt and ground pepper to taste

### Methods and Directions

#### Marinated Cucumber and Mango Ribbon Salad with Ginger Tea

- Infuse the tea bags and chopped ginger in a cup of boiling hot water for 5 minutes. Discard the tea bags and cool.
- Cut the cucumber into ribbons and add the mango ribbon. Place in a stainless steel bowl and season with pepper and salt.
- Add the ginger tea and refrigerate for two hours.



- Strain the liquid and add lemon juice, olive oil, sugar and chopped coriander.
- Mix well.

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