

RECIPE | CUCUMBERS

CUCUMBER NOODLE SALAD



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INGREDIENTS

2 Georgia Grown Pure Flavor® Long English cucumbers, spiralized

½ Pint Pure Flavor® Marzanito Mini San Marzano tomatoes, halved

4 oz Pure Flavor® Aurora Bites

Mini Sweet peppers, sliced

Avocado oil, as needed

2 Boneless, skinless chicken breasts, pounded evenly

3 Tbsp. pesto sauce

Sea salt & fresh ground black pepper, as desired

Freshly grated Parmesan cheese, as desired

DIRECTIONS

1. Season raw chicken with salt and pepper.
2. Over medium heat lightly grease pan, add season chicken. Grill until chicken reaches an internal temperature of 165°F (74°C). Dice, and set aside.
3. Over medium heat, add Marzanito Mini San Marzano tomatoes, and Aurora Bites Mini Sweet peppers, adding more oil if necessary. Grill for 3-5 minutes or until soft. Set aside.
4. In a large mixing bowl, add Long English cucumbers, pesto, salt, and pepper. Mix well.
5. Add mixture to frying pan over medium heat for 3-5 minutes. Stir frequently.
6. Place mixture in a serving dish. Add freshly grated Parmesan cheese as desired and serve.



TOTAL TIME

15 minutes

PREP TIME

15 minutes

SERVES

4

COOKING LEVEL

Easy