



RECIPE | CUCUMBERS

AUTUMN CUCUMBER SALAD



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flavor[®]



in

PURE-FLAVOR.COM

AUTUMN CUCUMBER SALAD

Recipe created by *Eaman Almalky*



35 min

5 min
PREP

30 min
COOKING



4



easy

INGREDIENTS

For the salad:

- 1 dry pint** Pure Flavor® Uno Bites™ Nano Cucumbers, sliced
- 2 medium** sweet potatoes, chopped into ½ inch cubes
- 1 large** bunch kale, stems removed & chopped
- ½ cup** dried cranberries
- ½ cup** walnuts, chopped
- ½ cup** Feta cheese, crumbled
- 2 tbsp** olive oil
- 1 tsp** cinnamon powder
- Salt and pepper, to taste

For the dressing:

- 1** lemon, juiced
- 2 tbsp** olive oil
- 1 tbsp** maple syrup
- Salt and pepper, to taste

DIRECTIONS

- 1** Preheat oven to 375°F.
- 2** Place sweet potatoes on a baking sheet & drizzle with olive oil. Top with cinnamon, salt & pepper, and toss. Spread pieces evenly and roast for 30 minutes, flipping halfway through. Set aside & let cool.
- 3** In a small bowl, whisk together all dressing ingredients until well combined.
- 4** Add kale to a large platter, then add sweet potatoes and cucumbers on top.
- 5** To serve, top with dried cranberries, Feta, and walnuts then drizzle with dressing.