



RECIPE | CUCUMBERS

AUTUMN CUCUMBER SALAD



35 min

5 min
PREP.

30 min
COOKING



4



easy

INGREDIENTS

Recipe created by Eaman Almalky

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.

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