RECIPE | CUCUMBERS

AUTUMN CUCUMBER SALAD

235

INGREDIENTS

35 min COOKING

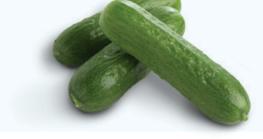
5 min PREP. 30 min

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



Recipe created by Eaman Almalky

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.

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.





3