

**TOTAL TIME**

13 minutes

**PREP TIME**

5 minutes

**COOK TIME**

8 minutes

**SERVES**

4

**COOKING LEVEL**

Easy

**RECIPE | CUCUMBERS**

# CAJUN CUCUMBER SALAD

**INGREDIENTS**

1.75 lb Pure Flavor® Uno Bites™ Nano Cucumbers  
1 dry pint Pure Flavor® Juno® Bites Red Grape Tomatoes  
1 ear of corn, cooked  
1 medium avocado, diced  
¼ medium red onion, sliced thin

**Cilantro Lime Juice Dressing:**

3 tbsp lime juice  
2 tbsp olive oil  
1 tbsp cilantro, freshly chopped  
Salt and pepper to taste

**Blackened Chicken:**

½ lb chicken breast  
½ lime, juiced  
1 tbsp olive oil  
¼ tsp paprika  
⅛ tsp onion powder  
¼ tsp garlic powder  
⅛ tsp ground cumin  
⅛ tsp chili powder  
⅛ tsp oregano  
Salt and pepper to taste

**DIRECTIONS**

1. Preheat a frying pan over medium heat with 1 tablespoon of olive oil. Be sure to brush the olive oil to coat the entire pan.
2. Combine all seasonings and 1 tablespoon of olive oil into a mixing bowl. Add the chicken breast and toss to coat. Once the pan is heated, add the chicken breast and cook on each side approximately 3-4 minutes, flipping once. Time will be dependent on the thickness of the chicken breast.
3. Remove from pan to a plate and allow to cool. While the chicken is cooking, combine all the ingredients for the dressing into a small mixing bowl. Whisk to thoroughly combine.
4. Once the chicken has cooled, cut each breast into small cubes. Combine cucumber, tomatoes, red onion, corn, and avocados in a large bowl. Drizzle dressing over the top. Toss to fully combine.

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