

RECIPE | CUCUMBERS



# CITRUS CUCUMBER BLUEBERRY SALAD



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Recipe created by *Laura Ashley Johnson*



**20 min**

**10 min**  
PREP | **10 min**  
COOKING



**2**



**easy**

## INGREDIENTS

### For the salad:

- 1 dry pint** Pure Flavor® Uno Bites™ Nano Cucumbers, sliced
- 3** radishes, cut into matchsticks
- 3** green onions, sliced
- 1** small baguette, sliced
- 1** clove garlic, minced
- 8 cups** spring mix lettuce
- ½ cup** sugar snap peas, halved
- ¾ cup** blueberries
- 2 tbsp** butter, softened
- 2 tbsp** grated Parmesan cheese
- ¼ tsp** salt
- Parmesan cheese, shaved, for garnish

### For the dressing:

- 1** clove garlic, minced
- ¼ cup** mayonnaise
- 2 tbsp** lemon juice
- 2 tbsp** olive oil
- 1 tsp** Dijon mustard
- 1 tsp** lemon zest
- ½ tsp** granulated sugar
- ½ tsp** salt

## DIRECTIONS

- 1** Preheat oven to 300°F.
- 2** In a small bowl, combine grated Parmesan cheese, garlic, and salt until well combined. Spread evenly on top of sliced baguettes. Place on a sheet pan and bake for 10 minutes.
- 3** In another small bowl combine all dressing ingredients and whisk until well emulsified.
- 4** In a large bowl toss together cucumbers, radishes, green onions, spring mix, snap peas, and blueberries.
- 5** Drizzle the dressing on top of salad and toss until coated well.
- 6** To serve, top with Parmesan toasts, and garnish with shaved Parmesan if desired.