



## RECIPE | CUCUMBERS

# CITRUS CUCUMBER BLUEBERRY SALAD



20 min

10 min  
PREP.

10 min  
COOKING



2



easy

## INGREDIENTS

Recipe created by *Laura Ashley Johnson*

### 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.