

RECIPE | CUCUMBERS



# AVOCADO CITRUS CUCUMBER BOATS



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Recipe created by *Joy Monnerjahn*



## INGREDIENTS

- 3** Pure Flavor® Long English Cucumbers
- 3 cups** oranges, chopped
- 1** avocado, diced
- 2 tbsp** lime juice
- 2 tbsp** shallots, diced
- 2 tbsp** olive oil
- Salt and pepper to taste

Pro Tip: Use a combination of Satsuma, navel oranges, Cara Cara oranges, and grapefruit.

## DIRECTIONS

- 1** Slice cucumbers in half lengthwise.
- 2** Scoop out the middle and reserve.
- 3** In a medium bowl add avocado, lime juice, olive oil, shallots and reserved cucumber insides.
- 4** Chop all citrus fruit, removing peels and add to the bowl.
- 5** Allow mixture to sit for 15 minutes.
- 6** Add mixture insides the cucumber halves. Salt and pepper to taste.
- 7** Present them as a long boat or cut them into smaller bites for serving.



**30 min**

**30 min** PREP. | **N/A** COOKING



**3**



**easy**