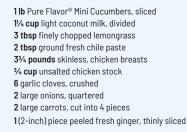
RECIPE | CUCUMBERS

COCONUT CUCUMBER BOWL

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COCONUT CUCUMBER BOWL



and refrigerate for up to 24 hours.

2 tbsp low-sodium soy sauce 5 tsp fish sauce 1 tbsp olive oil 1 tbsp fresh lime juice 1/2 tsp granulated sugar 8 oz uncooked wide brown rice noodles 1/2 cup loosely packed fresh cilantro leaves 1/2 cup sliced green onions 1/4 cup chopped unsalted peanuts 1/4 cup loosely packed purple cabbage, shredded





Place stock, garlic, onions, carrots, and ginger in a large pot. Remove chicken from marinade; discard marinade. Arrange chicken on top

Place ³/₄ cup of coconut milk, lemongrass, chili paste, and chicken in a large zip-top plastic bag. Seal, mix,

of onion mixture. Cover and cook on low for 20 minutes. Remove chicken from pot and shred chicken into bite-size pieces.

Combine strained stock, soy sauce, fish sauce, lime juice, sugar, and remaining 1/2 cup of coconut milk in a small saucepan over medium-high heat. Bring to a boil, stirring until combined. Remove from heat.

Prepare noodles according to package directions. Divide noodles evenly among 6 bowls. Top with chicken, cucumber slices, cilantro, peanuts, shredded cabbage and green onions.

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