



RECIPE | CUCUMBER

COCONUT CUCUMBER BOWLS



20 min
PREP.



6



easy

45 min

25 min
COOKING

INGREDIENTS

1 lb Pure Flavor® Mini Cucumbers, sliced
1¼ cup light coconut milk, divided
3 tbsp finely chopped lemongrass
2 tbsp ground fresh chile paste
3¾ pounds skinless, chicken breasts
¾ cup unsalted chicken stock
6 garlic cloves, crushed
2 large onions, quartered
2 large carrots, cut into 4 pieces
1 (2-inch) piece peeled fresh ginger, thinly sliced

2 tbsp low-sodium soy sauce
5 tsp fish sauce
1 tbsp olive oil
1 tbsp fresh lime juice
½ tsp granulated sugar
8 oz uncooked wide brown rice noodles
½ cup loosely packed fresh cilantro leaves
½ cup sliced green onions
¼ cup chopped unsalted peanuts
¼ cup loosely packed purple cabbage, shredded



DIRECTIONS

- 1 Preheat oven to 400° F. Toss peppers, onion and garlic with 1 tablespoon of olive oil. Spread evenly on a baking sheet, sprinkle with salt and roast until the onion is soft and translucent, about 20-25 minutes.
- 2 Place stock, garlic, onions, carrots, and ginger in a large pot. Remove chicken from marinade; discard marinade. Arrange chicken on top of onion mixture. Cover and cook on low for 20 minutes. Remove chicken from pot and shred chicken into bite-size pieces.
- 3 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.
- 4 Prepare noodles according to package directions. Divide noodles evenly among 6 bowls. Top with chicken, cucumber slices, cilantro, peanuts, shredded cabbage and green onions.