

RECIPE | CUCUMBERS

COWBOY SALAD



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COWBOY SALAD

INGREDIENTS

- 3 Dry Pints Pure Flavor® Uno Bites™ Nano Cucumbers
 - 1 lb Pure Flavor® Juno® Bites Red Grape Tomatoes
 - 1 Pure Flavor® Red Bell Pepper, diced
 - 1 Pure Flavor® Stingrays Pencil Hot Pepper, minced
 - 1 head leaf lettuce, cut into strips
 - 15 oz whole kernel corn, rinsed and drained
 - 15 oz black beans, rinsed and drained
 - 1 cup sharp cheddar cheese, shredded
 - 1 avocado, diced, sprinkled with lime juice
 - ½ red onion, diced
 - ⅓ cup fresh cilantro, finely chopped
- For the Dressing:**
- 1 cup mayonnaise
 - ½ cup barbecue sauce
 - ¼ cup spicy brown mustard
 - 2 tbsp Worcestershire sauce
 - 2 tbsp lime juice

DIRECTIONS

1. In a medium bowl, whisk together mayonnaise, barbecue sauce, mustard, Worcestershire sauce and lime juice until smooth, then set aside.
2. Place leaf lettuce strips in a large bowl, then top with corn, beans, tomatoes, cheese, avocado, bell pepper, hot peppers, red onion and cilantro.
3. Pour on dressing and toss together to combine.
4. Let rest 15-20 minutes before serving, giving flavors a chance to build.



TOTAL TIME

20 minutes

PREP TIME

20 minutes

COOK TIME

N/A

SERVES

6-8

COOKING LEVEL

Easy