

RECIPE | CUCUMBERS

CUCUMBER CITRUS SALAD



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Recipe created by Elif Alverson

INGREDIENTS

- 1 dry pint Pure Flavor® Uno Bites™ Nano Cucumbers, thinly sliced
- 1 grapefruit, peeled and sliced into rounds
- 1 medium fennel bulb
- 2 mandarins, peeled and sliced into rounds
- 1 handful pomegranate arils
- Fresh mint leaves
- 2 tbsp grapefruit juice
- 1 tbsp olive oil
- Pinch of salt
- Flaky sea salt, to taste

DIRECTIONS

1. Whisk together grapefruit juice, olive oil and salt in a small bowl. Set aside.
2. Arrange grapefruit slices, mandarin slices, cucumber and fennel on a plate. Drizzle with vinaigrette.
3. Top with pomegranate and mint. Sprinkle generously with flaky sea salt.



TOTAL TIME

15 minutes

PREP TIME

N/A

COOK TIME

15 minutes

SERVES

4

COOKING LEVEL

Easy