

RECIPE | CUCUMBERS

# CUCUMBER MANGO SALAD



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## INGREDIENTS

- 1 lb Pure Flavor® Uno Bites™ Nano Cucumbers, chopped
- 2 Pure Flavor® Tomatoes On-The-Vine, chopped
- 1 oz Pure Flavor® Stingrays Multi-Colored Hot Peppers, finely chopped
- 1 large mango, diced
- ½ cup red onion, finely diced
- ¼ cup peanuts, chopped
- 2 garlic cloves, minced
- 2 tbsp cilantro, roughly chopped
- 2 tbsp lime juice
- 1 tbsp oil
- ½ tsp salt
- ½ tsp coriander seeds, lightly crushed
- ¼ tsp ground cumin
- 1 pinch ground cinnamon and ground cloves

## DIRECTIONS

1. Combine the cucumbers, onion and salt in a colander and let stand at least 20 minutes.
2. Drain cucumbers. In a large bowl combine all ingredients except for the mango and toss in oil.
3. Add mango chunks and toss gently.
4. Garnish the top with the chopped cilantro and some more peanuts.



### TOTAL TIME

10 minutes

### PREP TIME

10 minutes

### COOK TIME

N/A

### SERVES

4-6

### COOKING LEVEL

Easy