

RECIPE | CUCUMBERS



# CUCUMBER NECTARINE SALAD

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Recipe created by *Isabella Saba*



**30 min**

**30 min** PREP | **0 min** COOKING



**2**



**easy**

## INGREDIENTS

**1 dry pint** Pure Flavor® Uno Bites™ Nano Cucumbers  
**2** nectarines, stone removed & sliced  
**1** medium red chili, seeded & thinly sliced  
 $\frac{1}{2}$  lime, juiced  
**4 tbsp** peanut butter  
**1 tbsp** Greek yogurt  
**1 tbsp** sesame seeds  
 $\frac{1}{2}$  **tbsp** rice wine vinegar

$\frac{1}{2}$  **tbsp** soy sauce  
**1 tsp** sesame oil  
salt, to taste  
roasted cashews, for garnish  
mint, for garnish

## DIRECTIONS

- 1** Cut cucumbers into small chunks or thin slices, sprinkle with salt, and let sit in the fridge for 20 minutes.
- 2** Make the dressing by mixing peanut butter, yogurt, rice wine vinegar, soy sauce, sesame oil, and lime juice in a small bowl.
- 3** Toss cucumbers, nectarine slices, red chili, and sesame seeds with the dressing.
- 4** Garnish with cashews and mint. Enjoy!