



RECIPE | CUCUMBERS

CUCUMBER NECTARINE SALAD



30 min

30 min
PREP.

0 min
COOKING



2



easy

INGREDIENTS

Recipe created by *Isabella Saba*

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!

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