

**TOTAL TIME**

15 minutes

PREP TIME

5 minutes

COOK TIME

10 minutes

SERVES

4

COOKING LEVEL

Easy

RECIPE | CUCUMBERS

CUCUMBER PEANUT SALAD

INGREDIENTS

1 lb Pure Flavor® Mini Cucumbers, cut into bite-sized pieces
1 lb jumbo shrimp, peeled and deveined
1 avocado, peeled and diced
½ cup natural peanut butter
¼ cup rice vinegar
¼ cup coconut aminos
¼ cup maple syrup
¼ cup dry roasted peanuts

¼ cup basil, minced
1 tbsp avocado oil
1 tsp sriracha
½ tsp sea salt
¼ tsp granulated garlic
¼ tsp pepper
¼ tsp ground ginger

DIRECTIONS

1. Preheat the oven to 400° F. In a bowl, combine the shrimp, avocado oil, granulated garlic, sea salt and pepper. Toss to combine. Place shrimp on a baking sheet with a little space between each shrimp. Bake for 10 minutes, or until the shrimp is opaque and set aside to cool.
2. Make the peanut dressing by combining the peanut butter, rice vinegar, coconut aminos, maple syrup, sriracha, garlic granules and ground ginger together. Whisk until combined, shake in a mason jar with a lid, or blend in a mini blender.
3. To make the salad, mix together the cucumber, avocado, shrimp and half the peanut dressing. Toss together. Add more dressing as needed. To serve, top with basil and peanuts.

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