

RECIPE | CUCUMBERS



CUCUMBER POMEGRANATE SALAD



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Recipe created by Elif Alverson

INGREDIENTS

- 1 Pure Flavor® Long English Cucumber, cut into ½-inch slices
- 1 can butter beans, drained & rinsed
- ⅓ cup feta cheese
- ⅓ cup pomegranate arils
- ¼ cup olive oil
- 1 small red onion, cut into ¼-inch slices
- 1 medium carrot, cut into ¼-inch slices
- 1 tbsp lime juice
- Salt and pepper, to taste

DIRECTIONS

1. To make the dressing, place half of the cucumber, feta cheese, lime juice, olive oil, salt and pepper in a blender. Blend until smooth, about 2 to 3 minutes.
2. Put butter beans, carrots, cucumber, onions and pomegranate arils on a large serving plate. Drizzle with the dressing before serving.



TOTAL TIME
10 minutes

PREP TIME
N/A

COOK TIME
10 minutes

SERVES
2

COOKING LEVEL
Easy