

RECIPE | CUCUMBERS

CUCUMBER SHRIMP SALAD



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CUCUMBER SHRIMP SALAD

Recipe created by *Cooking with Julie*

INGREDIENTS

For the Salad:

- 2 Pure Flavor® Long English Cucumbers, spiralized into noodles
- 1 pint Pure Flavor® Juno® Bites Red Grape Tomatoes, halved
- 1 lb poached or grilled shrimp

For the lemon herb pesto:

- 2 cups mixed herbs (such as basil, mint, chives, parsley or cilantro)
- ½ cup toasted pine nuts
- 2 tbsp olive oil
- 2 tbsp lemon juice
- 1 tsp lemon zest
- 1 clove garlic
- ½ tsp kosher salt
- Pinch of red pepper flakes

DIRECTIONS

1. Combine lemon herb pesto ingredients in a food processor or blender.
2. In a large bowl, toss together cucumber noodles and lemon herb pesto. Top with tomatoes and shrimp.
3. To serve, garnish with additional fresh herbs and hot pepper flakes.



TOTAL TIME

10 minutes

PREP TIME

10 minutes

COOK TIME

0 minutes

SERVES

4

COOKING LEVEL

Easy