

TOTAL TIME 10 minutes PREP TIME 10 minutes COOK TIME N/A SERVES 4 COOKING LEVEL Easy

RECIPE | CUCUMBERS

CUCUMBER Shrimp Salad



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)
- 1/2 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.

NGREDIENTS

- 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.

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