



RECIPE | CUCUMBERS

CUCUMBER SPICY THAI SHRIMP CUPS



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Recipe created by *Jacie Bretherick*



25 min

10 min
PREP.

15 min
COOKING



6



easy

INGREDIENTS

- 1 lb** Pure Flavor® Mini Cucumbers, diced
- 1** Pure Flavor® Red Sweet Bell Pepper, finely diced
- 12** wonton wrappers
- 3** green onions, sliced
- 2** cloves garlic, minced
- 1 ½ cups** shrimp, roughly chopped
- 2 tbsp** fresh cilantro, minced and divided
- 2 tbsp** fresh lime juice, divided
- 2 tbsp** avocado oil, divided

- 1 tbsp** fish sauce
- 1 tsp** brown sugar
- ½ tsp** sriracha
- Salt, to taste
- Thai red chili, thinly sliced, for garnish

DIRECTIONS

- 1** Preheat oven to 375°F. Lightly grease a muffin tin. Place a wonton wrapper into each cup. Brush with 1 tablespoon of oil and bake for 7 minutes until golden. Set aside.
- 2** In a small bowl, mix together fish sauce, brown sugar, lime juice, and sriracha. Set aside.
- 3** Heat the remaining oil in a skillet over medium-high heat. Add sweet bell pepper, garlic, and salt, to taste. Cook for 2 minutes. Add shrimp and cook for an additional 2 minutes. Add in the sauce mixture, green onions, and 1 tablespoon of cilantro. Remove from heat and add cucumber.
- 4** Spoon the shrimp filling evenly into baked wonton cups. Garnish each evenly with remaining cilantro, lime juice, and Thai chilis.