



RECIPE | CUCUMBERS

CUCUMBER SPICY THAI SHRIMP CUPS



10 min
PREP.



6



easy

25 min

15 min
COOKING

INGREDIENTS

Recipe created by *Jacie Bretherick*

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.

PURE-FLAVOR.COM

