



RECIPE | CUCUMBERS



CUCUMBER SPRING ROLL SALAD

The logo for Pure Flavor, featuring the text "pure flavor" in a lowercase, sans-serif font, with a stylized leaf icon above the word "flavor".

pure
flavor



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CUCUMBER SPRING ROLL SALAD

Recipe created by *Heather Englund*



20 min

15 min
PREP.

5 min
COOKING



4



easy

INGREDIENTS

For the bowls:

1 lb Pure Flavor® Mini Cucumbers, sliced into matchsticks

1 Pure Flavor® Red Sweet Bell Pepper, sliced

12 oz cooked shrimp

8 oz rice noodles

4 cups cabbage, shredded

2 cups bean sprouts

2 cups carrots, sliced into matchsticks

Fresh mint, for garnish

For the dressing:

¼ cup natural peanut butter

2 tbsp lime juice

2 tbsp coconut aminos

2 tbsp maple syrup

¼ tsp sriracha

½ tsp garlic powder

½ tsp ground ginger

DIRECTIONS

- 1 Place rice noodles in a large bowl and cover with boiling water until they are soft. Drain, rinse with cold water, and set aside.
- 2 In a small bowl whisk together all the dressing ingredients and set aside.
- 3 Combine your cucumber, cabbage, pepper, bean sprouts, carrot, and shrimp with cooled noodles in large bowl.
- 4 To serve, drizzle with dressing, garnish with mint and enjoy!