



RECIPE | CUCUMBERS

# CUCUMBER SPRING ROLL SALAD



15 min  
PREP.



4



easy

20 min

5 min  
COOKING

## INGREDIENTS

Recipe created by Heather Englund

### 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!

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