

RECIPE | CUCUMBERS

# CUCUMBER STIR FRY



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# CUCUMBER STIR FRY

Recipe created by *Stacie Zollars*



**20 min**

**10 min**  
PREP

**10 min**  
COOKING



**4**



**easy**

## INGREDIENTS

**1 dry pint** Pure Flavor® Uno Bites™ Nano Cucumbers, sliced  
**4** cloves garlic, minced  
**1** head cauliflower, chopped  
**1** shallot, diced  
 $\frac{1}{2}$  small jalapeno, sliced thin  
 $\frac{1}{2}$  **cup** jasmine rice  
 $\frac{1}{2}$  **cup** rice vinegar  
 $\frac{1}{4}$  **cup** soy sauce

**2 tbsp** honey  
**2 tbsp** sriracha  
**1 tbsp** ginger, grated  
Cilantro for garnish  
Basil for garnish  
Salt and pepper, to taste

## DIRECTIONS

- 1** Cook rice per package instructions.
- 2** Over medium heat, add cauliflower to a pot. Cook for 5 minutes covered, stirring occasionally.
- 3** Add shallot and sauté until translucent.
- 4** Stir in cucumbers and jalapenos. Cook for an additional 2 minutes until softened. Add in garlic and sauté for 45 seconds until fragrant.
- 5** In a separate bowl, add rice vinegar, soy sauce, ginger, honey, sriracha, salt, and pepper. Mix to combine.
- 6** Stir the sauce into the pot, coating the vegetables, and let it simmer for 2 minutes.
- 7** Serve the stir-fry over a bed of rice. Top off with freshly minced cilantro and basil leaves for an extra burst of freshness.