



RECIPE | CUCUMBERS

CUCUMBER STIR FRY



10 min
PREP.



4



easy

20 min

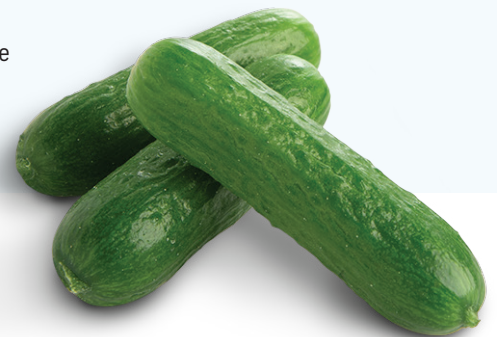
10 min
COOKING

INGREDIENTS

Recipe created by *Stacie Zollars*

1 dry pint Pure Flavor® Uno Bites™ Nano Cucumbers, sliced
4 cloves garlic, minced
1 head cauliflower, chopped
1 shallot, diced
½ small jalapeno, sliced thin
½ cup jasmine rice
½ cup rice vinegar
¼ 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.

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