

RECIPE | CUCUMBERS

CUCUMBER STRAWBERRY SALAD



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CUCUMBER STRAWBERRY SALAD

INGREDIENTS

- 1 Pure Flavor® Long English Cucumber, sliced
- 1 lb strawberries, hulled and quartered
- ½ cup crème fraîche
- ¼ cup pumpkin seeds
- 3 tsp sugar, divided
- 1 tsp fresh lemon juice
- ½ tsp ground cardamom
- Kosher salt
- Pinch of cayenne pepper

DIRECTIONS

1. Toss cucumbers, strawberries, cardamom, a pinch of salt and 1 tsp sugar in a medium bowl and let sit for 10 minutes to allow sugar to dissolve and flavors to meld.
2. Mix crème fraiche, lemon juice, remaining sugar and a pinch of salt in a small bowl. Set aside.
3. Pulse pumpkin seeds, cayenne pepper and a pinch of salt in a food processor until finely ground.
4. Divide cucumbers and strawberries among plates and drizzle lemon cream over top. Sprinkle with ground pumpkin seeds.



TOTAL TIME

15 minutes

PREP TIME

15 minutes

COOK TIME

N/A

SERVES

6

COOKING LEVEL

Easy