

**TOTAL TIME**

15 minutes

PREP TIME

15 minutes

COOK TIME

N/A

SERVES

6

COOKING LEVEL

Easy

RECIPE | CUCUMBERS

CUCUMBER STRAWBERRY SALAD

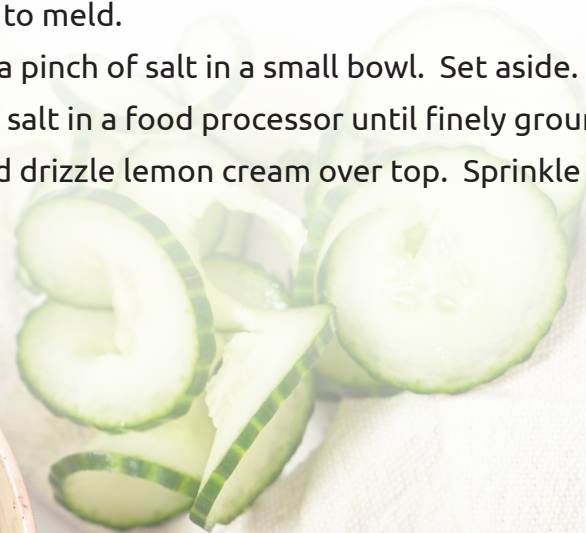
INGREDIENTS

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.

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