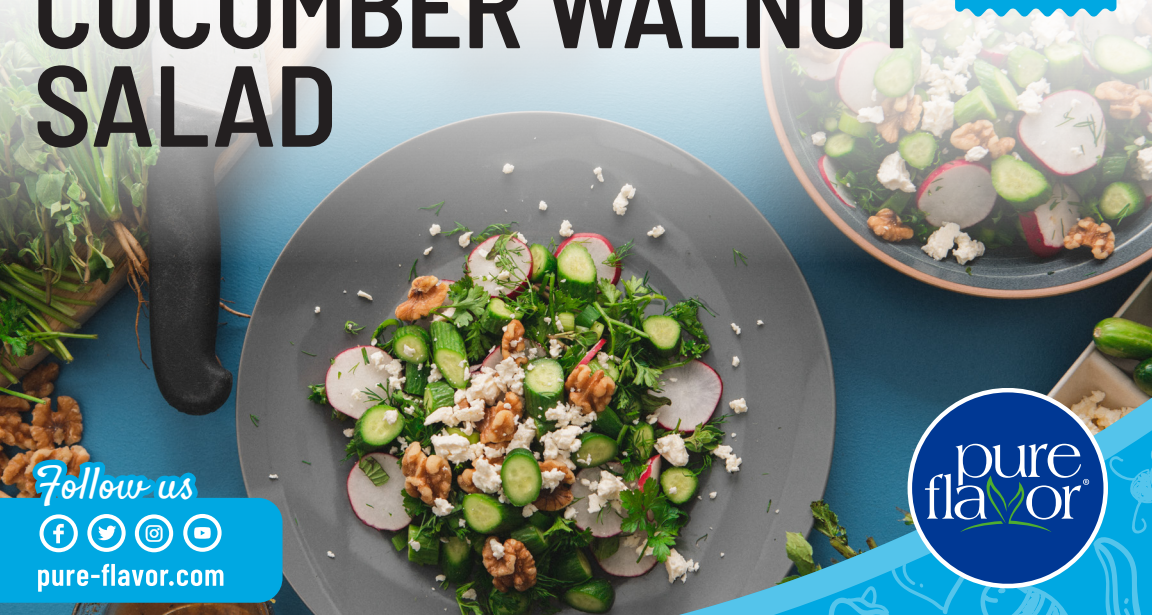


RECIPE | CUCUMBERS



CUCUMBER WALNUT SALAD



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CUCUMBER WALNUT SALAD

INGREDIENTS

- 1 lb Pure Flavor® Uno Bites™ Nano Cucumbers
- 1 bunch radishes
- 1 cup parsley, chopped
- 1 cup cilantro, chopped
- 1 cup walnuts, lighted toasted
- ½ cup feta, crumbled
- ½ cup dill, chopped
- 4 scallions
- ¼ cup olive oil
- 3 tablespoons lemon juice, more to taste
- 1 tablespoon lemon zest
- ½ teaspoon allspice
- salt and pepper to taste

DIRECTIONS

1. Toast walnuts on a sheet pan, in a 350 F oven for 12-15 minutes, until lightly toasted. Allow the walnuts to cool.
2. While walnuts are toasting, thinly slice cucumbers, radishes, and scallions.
3. Place walnuts along with remaining ingredients in a large bowl and toss well.
4. Adjust salt and lemon as needed. If it tastes bland, add a little more salt. It should have a refreshing lemony kick.



TOTAL TIME

30 minutes

PREP TIME

15 minutes

COOK TIME

15 minutes

SERVES

4

COOKING LEVEL

Easy