

RECIPE I CUCUMBERS

GREENHOUSE GROWN

CUCUMBER WALNUT SALAD

GREDIENTS

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

1/4 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 Pure Flavor® Uno Bites™ Nano 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.

