

A large bowl filled with sliced cucumbers, onions, and fried shrimp. The cucumbers are sliced into thin rounds, and the onions are sliced into thin strips. The shrimp are fried to a golden brown color. The bowl is dark-colored, and the background is a dark surface.

RECIPE | CUCUMBERS



# FRIED SHRIMP & CUCUMBER SALAD

The logo for Pure Flavor, featuring the text "pure flavor" in a white, lowercase font with a green leaf icon above the letter "v" in "flavor". The logo is set against a blue circular background.

pure  
flavor



[PURE-FLAVOR.COM](http://PURE-FLAVOR.COM)

# FRIED SHRIMP & CUCUMBER SALAD

Recipe created by *Joy Monnerjahn*



**25 min**

**10 min**  
PREP.

**15 min**  
COOKING



**4**



**easy**

## INGREDIENTS

### For the salad:

- 1.75 lb** Pure Flavor® Uno Bites™ Nano Cucumbers, sliced thin
- 4** cloves garlic, grated
- 1/8 cup** red onion, sliced thin
- 2 tbsp** rice wine vinegar
- 2 tbsp** sugar
- 1/2 - 1 tbsp** red pepper flakes
- 4 tsp** olive oil
- 2 tsp** toasted sesame oil

### For the shrimp:

- 1 lb** shrimp, peeled & deveined
- 2 cups** flour
- 4 tbsp** Cajun seasoning
- Canola oil or peanut oil, enough to cover the bottom of your pot and fill it about 2"

## DIRECTIONS

- 1** In a small mixing bowl, add red pepper flakes, sugar, rice wine vinegar, sesame oil and mix well. Add garlic, red onions and oil. In a medium bowl, toss sliced cucumbers with oil mixture. Set aside.
- 2** In a large heavy pot, heat oil to 350° F. While the oil is heating up, get a medium bowl and mix together the flour and Cajun seasoning. Coat the shrimp in the flour mixture and place in hot oil. Cook the shrimp in batches so they get crispy. Fry each batch of shrimp until golden, about 2-3 minutes depending on the size of the shrimp. Serve over the salad.