



## RECIPE | CUCUMBERS

# FRIED SHRIMP & CUCUMBER SALAD

25 min

10 min  
PREP.

15 min  
COOKING

4

easy

## INGREDIENTS

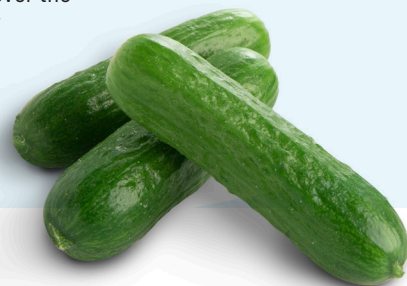
Recipe created by Joy Monnerjahn

### For the salad:

**1.75 lb** Pure Flavor® Uno Bites™ Nano Cucumbers, sliced thin  
**4** cloves garlic, grated  
**½ cup** red onion, sliced thin  
**2 tbsp** rice wine vinegar  
**2 tbsp** sugar  
**½ - 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.