

RECIPE | CUCUMBERS



GLAZED SALMON WITH PICKLED CUCUMBERS



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Recipe created by *Heather Brown*



35 min

25 min | **10 min**
PREP | COOKING



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easy

INGREDIENTS

- 1 dry pint** Pure Flavor® Uno Bites™ Nano Cucumbers, thinly sliced
- 4 5oz** salmon filets
- 1** lime, juiced
- 8 oz** rice noodles, cooked according to package instructions
- 5 tbsp** soy sauce, divided
- 2 tbsp** sriracha
- 1 tbsp** salt
- 1 tbsp** white wine vinegar
- 1 tbsp** sugar

- 1 tbsp** coriander seeds
- 1 ½ tbsp** honey
- 2 tsp** ginger powder, divided
- 2 tsp** sesame oil, divided
- 1 ½ tsp** water
- 1 ¼ tsp** minced garlic, divided

DIRECTIONS

- 1** In a large bowl, whisk together lime juice, honey, sriracha, 3 tablespoons soy sauce, 1 tablespoon ginger powder, 1 teaspoon minced garlic and 1 teaspoon sesame oil. Add salmon filets to bowl and let sit for 15 minutes.
- 2** Preheat oven to 400°F. Place salmon on a foil-covered baking sheet and cook for 10 minutes.
- 3** In a medium-sized bowl whisk together cucumbers, salt, vinegar, sugar, and coriander seeds.
- 4** Toss rice noodles with remaining garlic, ginger powder, sesame oil, soy sauce and water. To serve top rice noodles with salmon and cucumbers. Enjoy!