



## RECIPE | CUCUMBERS

# GLAZED SALMON WITH PICKLED CUCUMBERS



25 min  
PREP.



2



easy

35 min

10 min  
COOKING

## INGREDIENTS

Recipe created by Heather Brown

**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  
**1½ tbsp** honey  
**2 tsp** ginger powder, divided  
**2 tsp** sesame oil, divided  
**1½ tsp** water  
**1¼ 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.
- 5 To serve top rice noodles with salmon and cucumbers. Enjoy!