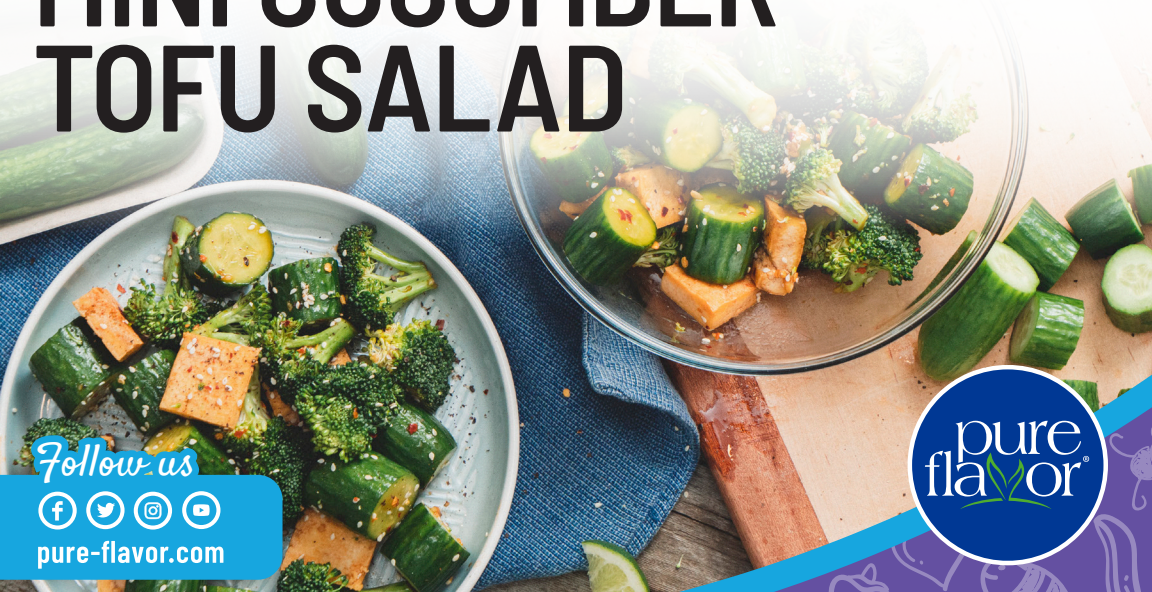


RECIPE | CUCUMBERS

MINI CUCUMBER TOFU SALAD



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MINI CUCUMBER TOFU SALAD

INGREDIENTS

- 1 6 pack Pure Flavor® Organic Mini Cucumbers, sliced into bite-sized chunks
- 9 oz organic tofu, cubed
- 6 oz organic broccoli, cut into slivers
- 2 cloves organic garlic, minced
- 2 tbsp organic sesame seeds
- 1 tbsp organic lime juice
- 1 tbsp organic rice vinegar
- 1 tbsp organic chili oil
- 2 tsp organic soy sauce
- 2 tsp organic sugar
- ½ tsp organic toasted sesame oil
- ½ tsp organic chili flakes

DIRECTIONS

1. In a wide mixing bowl, add garlic, lime juice, vinegar, soy sauce, chili flakes and sesame oil and stir well. Add cucumbers and broccoli and toss until coated. Set aside.
2. In a frying pan over medium high heat, add chili oil and tofu. Cook for 1-2 minutes per side or until golden brown.
3. Divide salad into serving dishes and top with sesame seeds and tofu. Serve immediately or chill for half an hour.



TOTAL TIME
15 minutes

PREP TIME
10 minutes

COOK TIME
5 minutes

SERVES
4

COOKING LEVEL
Easy