



RECIPE | CUCUMBERS

MINI CUCUMBER TOFU SALAD



TOTAL TIME

15 minutes

PREP TIME

10 minutes

COOK TIME

5 minutes

SERVES

4

COOKING LEVEL

Easy

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.



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