

RECIPE | CUCUMBERS

PICKLED VEGGIE SLAW

pure
flavor®



PICKLED VEGGIE SLAW

Recipe created by *Amber Bogardus*



20 min

20 min
PREP

0 min
COOKING



4



easy

INGREDIENTS

1 dry pint Pure Flavor® Uno Bites™ Nano Cucumbers, julienned
1½ cups red cabbage, shredded
1 cup carrots, shredded
1 cup jicama, julienned
½ cup radishes, julienned
2 tbsp mayonnaise
2 tbsp Dijon mustard
1½ tbsp pickle juice

1 tbsp sea salt
2 tsp cayenne pepper
1 tsp rice vinegar
Salt and pepper, to taste

DIRECTIONS

- 1** Toss the cabbage with rice vinegar in a large serving bowl.
- 2** Add the cucumbers, carrots, radishes, and jicama to bowl and toss together with the cabbage.
- 3** In a small bowl, combine the mayo, Dijon mustard, pickle juice, and cayenne pepper. Stir to combine and season to taste with salt and pepper.
- 4** Pour the prepared dressing over the slaw mixture and gently toss to evenly coat.

Pro Tip: For best texture and presentation, 1 hour prior to mixing toss cabbage with sea salt and place into a strainer over a bowl and let the cabbage drain. After an hour, squeeze out as much remaining moisture as possible with a paper towel.