



RECIPE | CUCUMBERS

# PICKLED VEGGIE SLAW



20 min  
PREP.



4



easy

20 min

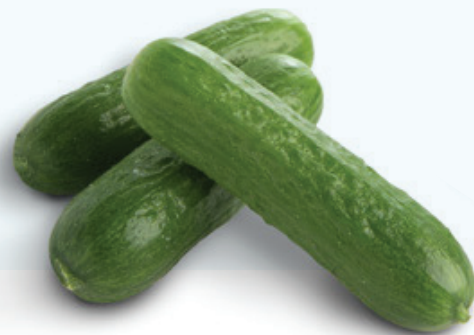
N/A  
COOKING

## INGREDIENTS

Recipe created by Amber Bogardus

**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.