

RECIPE | TOMATOES

RICE & CUCUMBER MASON JAR SALAD



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flavor®



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RICE & CUCUMBER MASON JAR SALAD



10 min

10 min | **0 min**
PREP. | COOKING



2



easy

INGREDIENTS

For the salad:

- 1 dry pint** Pure Flavor® Sangria® Medley Tomatoes, diced
- 1** Pure Flavor® Long English Cucumber, spiralized
- 1** red onion, sliced
- 1** handful cilantro, chopped
- 2 cups** rice, cooked

For the dressing:

- 1** ripe avocado
- 1** lime, juiced
- ¾ cup** olive oil
- ¼ cup** white wine vinegar
- Salt and pepper, to taste

DIRECTIONS

- 1** In a blender or food processor, combine avocado, vinegar, lime juice, salt & pepper. Pulse until smooth and creamy. Add in olive oil slowly until just combined.
- 2** Place an equal amount of dressing at the bottom of each quart-sized Mason jar.
- 3** Divide the remaining ingredients among the jars, layering them in the following order: rice, tomato, cilantro, red onion, and cucumber.
- 4** When you're ready to eat, just dump the jar onto a large plate or bowl and enjoy!