



RECIPE | TOMATOES

RICE & CUCUMBER MASON JAR SALAD



10 min
PREP.



2



easy

10 min

0 min
COOKING

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!

