

**TOTAL TIME**

45 minutes

PREP TIME

10 minutes

COOK TIME

35 minutes

SERVES

4

COOKING LEVEL

Easy

RECIPE | CUCUMBERS

SAVORY OATS WITH CRUNCHY VEGGIES

INGREDIENTS

1 Pure Flavor® Long English Cucumber, thinly sliced
5 cups chicken broth (or mushroom broth or miso broth)
1 cup steel cut oats
5 radishes, thinly sliced
12 scallions, divided
1/4 cup unsalted butter
2 tbsp rice wine vinegar
4 tsp of your favorite hot sauce
2 garlic cloves, thinly sliced
1 tbsp finely grated peeled ginger (from 1" piece)
Kosher salt

DIRECTIONS

1. Toss radishes, cucumbers and vinegar in a medium bowl; season with salt and let marinate.
2. Thinly slice 8 scallions. Melt butter in a medium pot over medium heat until foaming. Add ginger, garlic and sliced scallions and cook, stirring often, until tender and golden, 8-10 minutes.
3. Stir in steel cut oats and cook until warmed through, about 2 minutes.
4. Add the broth and increase heat to high and bring the mixture to a boil, then reduce heat to medium-low and cook, stirring occasionally, until the oats are tender, and the liquid is thick and creamy, about 30-35 minutes.
5. Slice remaining scallions on a diagonal angle and toss with pickled vegetables.
6. Divide oats among bowls. Arrange crunchy veggies on top and drizzle with any liquid that remains in the bowl. Drizzle with hot sauce.

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