

RECIPE | CUCUMBERS



SHRIMP CAKES WITH CUCUMBER HERB SALAD



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Recipe created by *Yasmin Benhan*



30 min

20 min PREP | **10 min** COOKING



4



easy

INGREDIENTS

For the salad:

1 dry pint Pure Flavor® Uno Bites™
Nano Cucumbers
1 ripe avocado, diced
¼ cup parsley, chopped
¼ cup cilantro, chopped
2 tbsp lemon juice
2 tbsp olive oil
Salt & pepper, to taste

For the shrimp cakes:

1 Pure Flavor® Red Sweet Bell Pepper, finely minced
1 lb raw shrimp, peeled & finely chopped
1 egg
½ cup panko
¼ cup red onion, finely minced
1 tbsp chives, finely minced
1 tbsp parsley, finely minced

3 tbsp mayo
3 tbsp olive oil
2 tbsp lemon juice
1 tsp paprika
½ tsp salt
¼ tsp pepper
½ tsp garlic powder
Lemon wedges, optional for serving
Chives, chopped for garnish

DIRECTIONS

- 1 To make the salad, slice the cucumbers diagonally and add to a mixing bowl with herbs & avocado.
- 2 In a small jar, mix lemon juice, olive oil, salt and pepper. Add to salad and toss well.
- 3 In a large bowl, whisk together the egg, mayo, lemon juice and spices.
- 4 Add onion, pepper, chives, parsley, shrimp, and panko to bowl and mix until well combined.
- 5 Heat olive oil in a large skillet over medium high heat. Form shrimp cake batter into small patties and cook for 4 minutes per side.
- 6 To serve, add shrimp patties to plate with cucumber herb salad, garnish with chives and serve with lemon wedge.