



## RECIPE | CUCUMBERS

# SHRIMP CAKES WITH CUCUMBER HERB SALAD



20 min  
PREP.



30 min

10 min  
COOKING

4

easy

## INGREDIENTS

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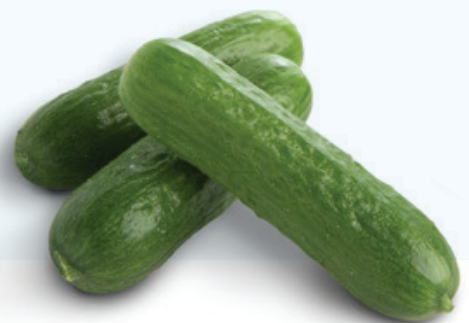
### For the salad:

**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.

