

The image is a recipe banner for a 'Spicy Shrimp and Cucumber Noodle Bowl'. It features a top section with a red banner on the left containing the text 'RECIPE | CUCUMBERS'. To the right of this is a blue square logo with a white house icon and the text 'GREENHOUSE GROWN'. Below these is a large white banner with the title 'SPICY SHRIMP AND CUCUMBER NOODLE BOWL' in bold black letters. The bottom half of the image shows a bowl of the dish, which includes white rice noodles, large grilled shrimp with char marks, sliced cucumbers, fresh mint leaves, and a lime wedge. In the background, there are bowls of bean sprouts and fresh cilantro. The bottom left corner has a blue circular logo for 'pure flavor' with a leaf icon. The bottom right corner contains social media icons for Facebook, Twitter, Instagram, Pinterest, and YouTube, followed by the website 'in PURE-FLAVOR.COM'.

**RECIPE | CUCUMBERS**



# SPICY SHRIMP AND CUCUMBER NOODLE BOWL

A blue circular logo with the text 'pure flavor' in white, with a green leaf icon integrated into the word 'flavor'.

**PURE-FLAVOR.COM**

# SPICY SHRIMP AND CUCUMBER NOODLE BOWL

Recipe created by *Elizabeth Jordan-Flight*



## INGREDIENTS

**1 lb** Pure Flavor® Poco Bites® Cocktail Cucumbers, sliced  
**1 lb** raw shrimp, peeled and deveined  
**8 oz** vermicelli rice noodles, cooked according to package instructions  
**½ cup** lime juice  
**2 cloves** garlic, crushed  
**3 tbsp** sugar  
**2 tbsp** olive oil  
**2 tbsp** fish sauce

**2 tbsp** rice vinegar  
**2 tsp** chili garlic sauce  
**½ tsp** ginger, grated  
**¼ tsp** toasted sesame oil  
Thai basil, for garnish  
Mint, for garnish  
Cilantro, for garnish

## DIRECTIONS

- 1 In a small mixing bowl whisk together lime juice, fish sauce, vinegar, sugar, chili garlic sauce, garlic, ginger, and sesame oil.
- 2 In a separate bowl combine shrimp and 4 tbsp of the sauce and marinate for about 10 minutes.
- 3 Heat oil over high heat and sear shrimp for 1-2 min per side. Remove to plate and set aside.
- 4 Divide the noodles between 4 wide bowls. Top with cucumber slices, cooked shrimp, and add desired additional toppings.
- 5 Drizzle with the remaining sauce and garnish with as many fresh herbs as you like. Enjoy!

**Pro Tip:** Add optional toppings such as shredded lettuce, bean sprouts, matchstick carrots, and crushed peanuts.



**25 min**

**15 min**  
PREP.

**10**  
COOKING



**4**



**easy**