



RECIPE | CUCUMBERS

SPICY SHRIMP AND CUCUMBER NOODLE BOWL

25 min

15 min
PREP.
10 min
COOKING

4

easy

INGREDIENTS

Recipe created by Elizabeth Jordan-Flight

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
1/3 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
1/2 tsp ginger, grated
1/4 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.

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