



RECIPE | CUCUMBERS

SUMMER ROLL IN A BOWL



PURE-FLAVOR.COM

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Recipe created by *Laurel Perry*



15 min

5 min
PREP.

10 min
COOKING



4



easy

INGREDIENTS

For the bowls:

- 1 lb** Pure Flavor® Mini Cucumbers, sliced and halved
- 12 oz** rice noodles
- ¼ cup** fresh cilantro
- ¼ cup** fresh basil
- ¼ cup** fresh mint

For the ginger dressing:

- 1** clove garlic, minced
- 3 tbsp** unseasoned rice vinegar
- 3 tbsp** avocado oil
- 2 tbsp** maple syrup
- ½ tbsp** soy sauce
- 1 tsp** grated ginger

For the peanut sauce:

- ¼ cup** orange juice
- ¼ cup** peanut butter
- 1** clove garlic, minced
- 2 tbsp** unseasoned rice vinegar
- 1 tbsp** soy sauce
- 1 tbsp** maple syrup
- Sriracha to taste, optional

DIRECTIONS

- 1 Place rice noodles in a large bowl and cover with boiling water for 1-5 minutes until they are soft. Drain and rinse with cold water. Set aside in the same large bowl.
- 2 In a small bowl, whisk together the ingredients for the ginger dressing. Pour over the noodles and toss.
- 3 In another small bowl, whisk together the ingredients for the peanut sauce.
- 4 Divide the noodles between four bowls. Top with cucumbers, herbs and drizzle with peanut sauce.