



RECIPE | CUCUMBERS

SUMMER ROLL IN A BOWL



5 min
PREP.



15 min

10 min
COOKING

easy

INGREDIENTS

Recipe created by Laurel Perry

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.

