

RECIPE | CUCUMBERS

TERIYAKI PASTA SALAD



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INGREDIENTS

1.75 lb Pure Flavor® Uno Bites™ Nano Cucumbers, chopped
4 cups spinach leaves
8 oz bowtie pasta noodles
⅓ cup pine nuts or cashews
1 4 oz can mandarin oranges, drained
¼ cup cilantro leaves, roughly chopped

For the Dressing:

½ cup oil	½ tsp garlic powder
⅓ cup teriyaki sauce	½ tsp onion powder
⅓ cup rice wine vinegar	¼ tsp salt
1 tbsp sugar	¼ tsp black pepper

DIRECTIONS

1. Cook pasta for 8 minutes on high heat or according to package instructions. Drain and rinse with cold water. Set aside to cool.
2. While pasta is boiling, prepare the dressing. In a jar, combine all dressing ingredients. Cover and shake to combine. Chill until ready to use.
3. In a large bowl toss together cucumbers, pasta, spinach, nuts, mandarin oranges, and cilantro.
4. Just before serving pour dressing over salad, toss, and serve.



TOTAL TIME

23 minutes

PREP TIME

15 minutes

COOK TIME

8 minutes

SERVES

4

COOKING LEVEL

Easy