

**TOTAL TIME**

23 minutes

PREP TIME

15 minutes

COOK TIME

8 minutes

SERVES

4

COOKING LEVEL

Easy

RECIPE | CUCUMBERS

TERIYAKI PASTA SALAD

INGREDIENTS

1.75 lb Pure Flavor® Uno Bites™ Nano Cucumbers, chopped
4 cups spinach leaves
8 oz bowtie pasta noodles
1/3 cup pine nuts or cashews
1 4 oz can mandarin oranges, drained
1/4 cup cilantro leaves, roughly chopped

For the Dressing:

1/2 cup oil	1/2 tsp garlic powder
1/3 cup teriyaki sauce	1/2 tsp onion powder
1/3 cup rice wine vinegar	1/4 tsp salt
1 tbsp sugar	1/4 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.



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