

A close-up photograph of a rustic ceramic bowl filled with a vibrant Tex-Mex cucumber salad. The salad consists of finely chopped cucumbers, bright yellow corn kernels, fresh green cilantro leaves, and crumbled white cauliflower. A wedge of lime is perched on the right side of the bowl. In the background, a small white dish contains several more lime wedges. The overall scene is set against a dark, textured surface, possibly a tablecloth.

RECIPE | CUCUMBERS



TEX-MEX CUCUMBER SALAD

The logo for Pure Flavor, consisting of the words "pure" and "flavor" in a white, lowercase, sans-serif font, with a green leaf icon integrated between the two words. The logo is set within a blue circular background.

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TEX-MEX CUCUMBER SALAD

Recipe created by *Elizabeth Jordan-Flight*



20 min

20 min
PREP.

0 min
COOKING



5



easy

INGREDIENTS

6 ct Pure Flavor® Mini Cucumbers
2 cloves garlic, minced
2 limes, divided
1 small jalapeno, diced
12 oz kernel corn, drained
½ cup cilantro, chopped & divided
⅓ cup red onion, finely chopped
⅓ cup queso fresco, crumbled

2 tbsp mayonnaise
2 tbsp sour cream
1 tsp chili powder
1 tsp sugar
¼ tsp cumin
¼ tsp paprika
¼ tsp oregano
¼ tsp cayenne

DIRECTIONS

- 1 Cut cucumbers in half and thinly slice.
- 2 In a medium size bowl whisk together mayonnaise, sour cream, the zest and juice of 1 lime, sugar, cumin, chili powder, paprika, oregano, cayenne and garlic.
- 3 In a separate serving bowl combine cucumber, corn, red onion, jalapeno, and 1/3 cup of cilantro.
- 4 Pour the dressing over the vegetables and stir until evenly combined.
- 5 Top with queso fresco and remaining cilantro. Serve with wedges of remaining lime and enjoy.