



RECIPE | CUCUMBERS

# TEX-MEX CUCUMBER SALAD



20 min  
PREP.



5



easy

20 min

0 min  
COOKING



## INGREDIENTS

Recipe created by Elizabeth Jordan-Flight

**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.

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