

Ribbon Cucumber Salad



DelFresco
Pure

Yield: 1 serving

Prep Time: 10 minutes

Total Time: 10 minutes

This sweet, tangy and crunchy Seedless English Cucumber salad can be served as a side dish or appetizer. We used a mandolin to make long ribbon slices but you could also use a spiralizer or a very sharp knife.

Ingredients:

- 1 [DelFrescoPure® English Seedless Cucumber cut in half with ends trimmed off](#)
- 1 tsp white sesame seeds, for garnish

For the Dressing:

- ½ tbsp granulated sugar
- 2 tsp low sodium soy sauce
- 2 tsp rice vinegar

Directions:

1. Using a mandolin or spiralizer on the slicing blade, cut the cucumber in long ribbon noodles and place in a medium bowl.
2. Combine all the dressing ingredients and toss with the noodles in the bowl.
3. Garnish with sesame seeds and serve immediately.

Cooking Tips:

You may replace the English Cucumber with Mini Crunchers™ cucumbers but the length of the “noodles” will be shorter.

LIVING CUBE SEEDLESS CUCUMBERS

Nutrition Facts:

Serving Size: 1, Servings Per Recipe: 1, Amount Per Serving: Calories 93, Total Fat 0.3g (0% Daily Value), Saturated Fat 0.3g (1% Daily Value), Cholesterol 0mg (0% Daily Value), Sodium 359mg (16% Daily Value), Potassium 462mg (10% Daily Value), Carbohydrate 17.8g (6% Daily Value), Dietary Fiber 1.6g (6% Daily Value), Sugars 11.2g, Protein 2.5g.

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