

RECIPE | CUCUMBERS



CUCUMBER SALSA ON CRISPY RICE

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Recipe created by *Bon Abbetit*



40 min

25 min | **15 min**
PREP | COOKING



6



easy

INGREDIENTS

- 1 dry pint** Pure Flavor® Uno Bites™ Nano Cucumbers, diced
- 12 slices** smoked salmon
- 1** avocado, sliced
- 2 cups** white rice, cooked
- ¼ cup** sesame oil
- 5 tbsp** rice wine vinegar, divided
- 4 tbsp** canola oil
- 2 tbsp** soy sauce
- 1 tbsp** honey
- 1 tbsp** chives, sliced
- ½ tsp** garlic, diced
- Sesame seeds, for garnish

DIRECTIONS

- 1** In a bowl add 2 tablespoons of rice wine vinegar to the cooked rice and mix. Press rice into a parchment paper-lined container, cover with plastic wrap and let cool in the refrigerator for 15 minutes.
- 2** Remove rice and slice into squares. To prevent sticking, rinse your knife in between each cut.
- 3** Heat a pan on high heat and add canola oil. Once hot, add in rice squares and cook for about 5 to 6 minutes per side. Transfer to a paper towel to remove excess oil.
- 4** Combine cucumbers, garlic, soy sauce, sesame oil, honey, chives, and the remaining rice wine vinegar in a bowl.
- 5** Assemble by layering rice square with sliced avocado, smoked salmon, and cucumber salsa. Top with sesame seeds and enjoy!

Pro Tip: For ease of cutting, leave the rice in the fridge overnight to set.