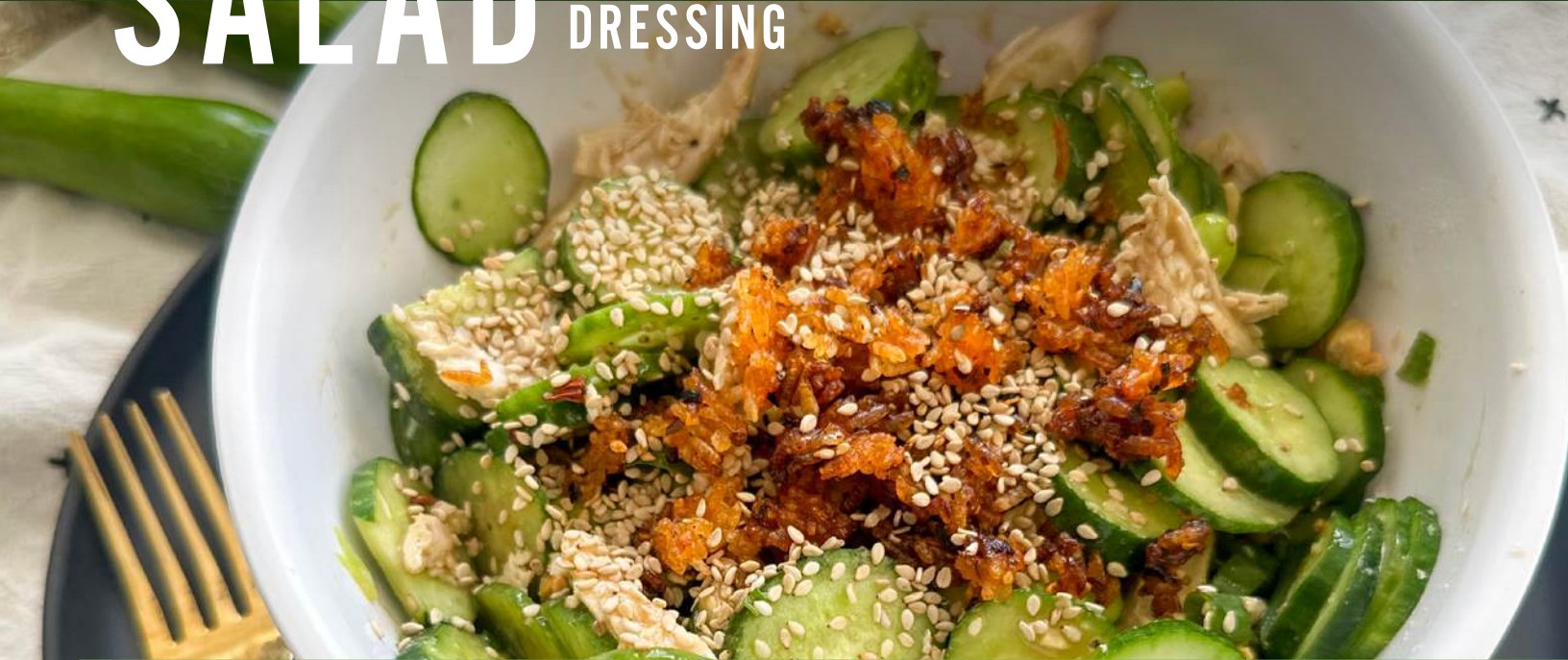


CRISPY

CUCUMBER SALAD WITH LEMON DRESSING



DISCOVER THE
BOUNTY



SERVINGS
4



PREP TIME
15 MINUTES



COOK TIME
30 MINUTES

INGREDIENTS

1 large Armenian cucumber,
or 5 small cucumbers

1 cup shelled edamame

2 avocados, *chopped*

2 green onions, *sliced*

½ cup peanuts, *chopped*

2 cups chicken, *cooked &
shredded*

2 Tbsp sesame seeds

Crispy Rice Topping

2 cups cooked rice

2 Tbsp soy sauce

1 Tbsp chili oil crunch

1 Tbsp sesame oil

Lemon Dressing

1/3 cup olive oil

2 lemons, *juiced*

2 Tbsp tahini

1 Tbsp maple syrup

1 Tbsp soy sauce

1 Tbsp minced garlic

1 tsp cumin

Salt and pepper to taste

INSTRUCTIONS

- 1. Make Crispy Rice:** Spread 2 cups of cooked rice on a parchment-lined baking sheet. Drizzle with soy sauce, chili crisp, and sesame oil, then press into an even layer. Bake at 400°F for 25-30 minutes, until crispy and golden.
- 2. Prepare Salad:** Thinly slice cucumber and combine with edamame, peanuts, green onions, and shredded chicken in a large bowl.
- 3. Mix Dressing:** In a jar or small bowl, whisk together lemon juice, olive oil, soy sauce, and seasonings.
- 4. Assemble:** Drizzle dressing over the salad, top with crispy rice, and garnish with sesame seeds. Serve chilled.