

Featured Vegetable

CUCUMBER

Cucumbers are full of antioxidants, vitamin C, and vitamin K. They are also great for hydration and digestive health!



Cucumber and Carrot Vermicelli

Ingredients	Directions
<ul style="list-style-type: none">● 8 oz. rice vermicelli noodles● 3 tbsp. Vegetable oil, divided● 1 large shallot, sliced into rings● 1 ½ tbsp. minced garlic● 1 ¼ cup soy sauce● ¼ cup lemon or lime juice● 2 tbsp. vinegar● 1 tbsp. honey● 1 tbsp. sesame oil● 1 cucumber, halved and sliced● 1 large carrot, grated● ½ cup cilantro	<ul style="list-style-type: none">● Wash hands & all produce● Boil noodles in large pot of according to package instructions (5-10 minutes)● Drain, rinse w/ cold water● Add 2 tbsp. oil to medium skillet over medium-high heat, add shallot and cook, stirring, until crispy (3 min)● In another skillet, add 1 tbsp. Vegetable oil, cooked scallions, garlic, cook ~30 seconds● In large bowl, combine scallion mixture with remaining ingredients