

## MORTON & BASSETT SPICES®

# Sweet Cucumber & Pepper Salad



- 4 cucumbers
- 10 baby bell peppers
- 1 ½ tablespoon maple syrup
- ¼ cup olive oil
- ¼ cup rice vinegar
- 2 teaspoon sesame oil
- ½ teaspoon Morton & Bassett Garlic Powder
- ½ teaspoon Morton & Bassett Ground Ginger
- 1 teaspoon Morton & Bassett Spicy Everything Sprinkle
- ½ teaspoon Morton & Bassett Red Chili Flakes
- 1 teaspoon Morton & Bassett Whole Black Peppercorns with grinder
- 1 ½ tablespoon soy sauce

Slice cucumbers and peppers and combine in a bowl. Make the dressing by combining maple syrup, soy sauce, olive oil, rice vinegar, sesame oil, M&B Garlic Powder, M&B Ground Ginger, M&B Spicy Everything Sprinkle, and freshly ground M&B Black Peppercorns. Pour dressing over the salad and toss to combine. Top with M&B Red Chili Flakes.

Servings: 6 | Time: 10 minutes



[mortonbassett.com](http://mortonbassett.com)

