

RECIPE | CUCUMBERS

CREAMY CUCUMBERS



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INGREDIENTS

- 1 Pure Flavor® Long English Cucumber, quartered and sliced into bite size pieces
- 1 large clove of garlic, minced
- 1 tbsp. olive oil
- 1 tbsp. white wine vinegar
- 2 tbsp. heavy cream
- 1 ½ fresh dill

DIRECTIONS

1. In a large skillet, cook garlic in oil over low heat, stirring until it begins to brown.
2. Add cucumbers and cook over medium heat until cucumbers are tender.
3. Stir in vinegar and cream and cook for three minutes until thickened slightly from stirring.
4. Remove from heat, stir in dill, salt and pepper, can garnish with more fresh dill.



TOTAL TIME

10 minutes

PREP TIME

10 minutes

SERVES

4

COOKING LEVEL

Easy