

**TOTAL TIME**

20 minutes

PREP TIME

8 minutes

WAIT TIME

10 - 12 minutes

SERVES

4

COOKING LEVEL

Easy

RECIPE | CUCUMBERS

CROSTINI WITH ORGANIC MINI CUCUMBERS

INGREDIENTS

8 slices of bread toasted

1/2 cup ricotta cheese

1 cup organic sugar snap peas cooked in salted boiling water for 5 minutes, then placed in ice water to stop cooking, drain completely

2 tablespoons fresh lemon juice

2 tablespoons olive oil

Freshly ground black pepper

3-4 Organic Pure Flavor® Mini Cucumbers thinly sliced

2 tablespoons seasoned rice vinegar

Organic parsley leaves (for serving)

1 teaspoon toasted sesame seeds

Flaky sea salt

DIRECTIONS

1. Combine Organic Mini Cucumbers and vinegar in a bowl; season with kosher salt. Let sit until slightly softened, 10–12 minutes.
2. Cut organic snap peas into bit size pieces and toss with olive oil, season with salt and pepper.
3. Mix lemon juice and ricotta.
4. Spread ricotta mixture on toasted bread, top with drained cucumbers and snap peas.
5. Sprinkle with sesame seeds and parsley leaves and season with more salt and pepper if desired.

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