

RECIPE | CUCUMBERS

# CROSTINI WITH ORGANIC MINI CUCUMBERS



*Follow us*



pure-flavor.com



# 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.



**TOTAL TIME**

15 minutes

**PREP TIME**

10 minutes

**SERVES**

8

**COOKING LEVEL**

Easy