

RECIPE | TOMATOES

CUCUMBER BITES

WITH CHERRY TOMATOES ON-THE-VINE



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INGREDIENTS

12 oz Pure Flavor® RedRoyals™ Cherry Tomatoes on-the-Vine, sliced in half
3-4 Pure Flavor® Long English Cucumbers, skinned and sliced into 1-inch pieces
4 oz (1 brick) cream cheese, softened to room temperature
2 tbsp of mayonnaise
2 tbsp fresh dill
Paprika or Cajun spice mix for garnish

DIRECTIONS

1. Mix the softened cream cheese and mayonnaise with dill until well combined. Spoon into a piping bag.
2. Skin the cucumber and use a fork to score the sides. Slice into 1-inch pieces. Using a melon baller for best results, remove a portion of the center of one side of the cucumber piece, leaving a half-moon crater.
3. Pipe the dill cream cheese into the crater, enough to stick out of the top about ½ inch.
4. Add half of a cherry tomato to the top of each, partially buried into the dill cream cheese.
5. Sprinkle Cajun spice mix over top for additional color. Chill in the fridge until ready to serve.



TOTAL TIME

20 minutes

PREP TIME

20 minutes

COOK TIME

N/A

SERVES

8

COOKING LEVEL

Easy