

RECIPE | TOMATOES

CUCUMBER BITES WITH CHERRY TOMATOES **ON-THE-VINE**



12 oz Pure Flavor® RedRoyals™ Cherry Tomatoes on-the-Vine,

3 Pure Flavor® Long English Cucumbers, skinned and sliced into 1-inch pieces

3 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 $\frac{1}{2}$ 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.

