

RECIPE | CUCUMBERS

GREEK CANAPÉ CHAAT



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Recipe created by *Ameé Vora*



20 min

20 min PREP | **0 min** COOKING



4



easy

INGREDIENTS

1 dry pint Pure Flavor® Uno Bites™ Nano Cucumbers, chopped

1 Pure Flavor® Roma Tomato, finely chopped

20 pcs mini tart shells, cooked to package directions

½ cup pomegranate seeds

2 tbsp black olives, finely chopped

1 tbsp mint leaves, finely chopped

1 tbsp parsley, finely chopped

1 tbsp cilantro, finely chopped

½ tsp chaat masala

1 tsp jalapeno, finely chopped

1 tsp red chili powder

½ tsp cumin powder

Salt, to taste

Parsley, chopped for garnish

Bhujia sev, optional for garnish

DIRECTIONS

- 1 Add chopped cucumbers, tomatoes, olives, mint, parsley, cilantro, jalapeno and spices to a bowl and mix well.
- 2 Arrange the mini tart shells on a plate and fill with vegetable mixture.
- 3 Top with pomegranate seeds, bhujia sev and garnish with parsley.