



RECIPE | CUCUMBERS

# GREEK CANAPÉ CHAAT



20 min  
PREP.



4



easy

20 min

0 min  
COOKING

## INGREDIENTS

Recipe created by *Amee Vora*

**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.