

RECIPE | CUCUMBERS

GREEK SNACKING BOARD



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Recipe created by Loubies & Lulu

INGREDIENTS

For the tzatziki:

- 1 dry pint Pure Flavor® Uno Bites™ Nano Cucumbers, diced
- ½ cup full fat coconut milk
- ½ cup mayonnaise
- 2 tbsp fresh dill, finely chopped
- 1 tbsp lemon juice
- 2 cloves garlic, minced
- ½ tsp onion powder
- Salt and pepper to taste

For the chicken kebabs:

- 2 lbs boneless, skinless chicken breast, cut into 1-inch chunks
- 4 tbsp citrus herb seasoning
- 1 tbsp avocado oil
- Wooden skewers

For the snacking board:

- 1 dry pint Pure Flavor® Uno Bites™ Nano Cucumbers
- 1 Pure Flavor® Red Sweet Bell Pepper, cut into strips
- 1 package pita bread, cut into wedges
- 1 jar marinated artichoke hearts
- 1 container feta cheese, cubed
- 1 small zucchini, sliced
- 1 bag carrot chips
- 1 bag almonds
- 1 jar olives
- 1 jar pickles



TOTAL TIME

35 minutes

PREP TIME

20 minutes

COOK TIME

15 minutes

SERVES

4

COOKING LEVEL

Easy

DIRECTIONS

1. Add all ingredients for the tzatziki to a small bowl and stir to combine. Taste and adjust seasonings as needed. Cover and refrigerate for at least an hour before serving.
2. Put diced chicken on skewers and generously coat with seasoning. Heat a pan on medium heat and add avocado oil, then add chicken skewers. Turn each skewer every 2 to 3 minutes until cooked, about 10 to 15 minutes. Set aside.
3. Place the sauce on the board first. Assemble ingredients around it as you wish, stacking high and filling in the gaps.