

**TOTAL TIME**

35 minutes

**PREP TIME**

20 minutes

**COOK TIME**

15 minutes

**SERVES**

4

**COOKING LEVEL**

Easy

**RECIPE | CUCUMBERS**

# GREEK SNACKING BOARD

**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

**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.

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