



RECIPE | CUCUMBERS



# MEDITERRANEAN MEZZE PLATTER

The logo for Pure Flavor, featuring the text "pure flavor" in a white serif font with a green leaf icon, all enclosed in a blue circle.

pure  
flavor



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# MEDITERRANEAN MEZZE PLATTER

Recipe created by *Heather Englund*



**15 min**

**15 min** PREP | **0 min** COOKING



**8**



**easy**

## INGREDIENTS

- 1 dry pint** Pure Flavor® Uno Bites™ Nano Cucumbers
- 1 dry pint** Pure Flavor® Sangria® Medley Tomatoes
- 1 lb** Pure Flavor® Aurora Bites Mini Sweet Peppers
- 6** falafel balls, cooked
- 4** pitas, sliced into quarters
- 4 oz** Havarti cheese, sliced
- 4 oz** fontina cheese, sliced
- 4 oz** fresh mozzarella balls, marinated
- 3 cups** grapes
- ½ cup** roasted red pepper pesto
- ½ cup** hummus
- ½ cup** tzatziki
- ½ cup** Kalamata olives
- ½ cup** stuffed green olives
- ½ cup** roasted almonds

## DIRECTIONS

- 1 Place roasted red pepper pesto, tzatziki, and hummus into small bowls.
- 2 On a large platter start by arranging dips, falafel balls, & cheese, leaving space in between each.
- 3 Next, add cucumbers, cherry tomatoes, & mini peppers to the platter.
- 4 To finish, add the remaining ingredients to fill in the spaces.