



RECIPE | CUCUMBERS

MEDITERRANEAN MEZZE PLATTER



15 min
PREP.



8



easy

15 min

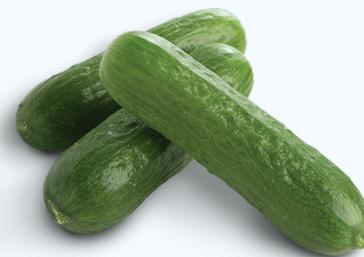
0 min
COOKING

INGREDIENTS

Recipe created by *Heather Englund*

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.

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