

RECIPE | CUCUMBERS



SALMON CUCUMBER APPETIZERS



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Recipe created by *Laura Ashley Johnson*



15 min

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



4



easy

INGREDIENTS

- 10 oz** Pure Flavor® Poco Bites® Cocktail Cucumbers
- 4 oz** cream cheese, room temperature
- 1 tbsp** everything bagel seasoning, plus more for garnish
- 8 oz** smoked salmon, cut into ½ -inch pieces
- 2** sprigs fresh dill
- Sesame seeds, for garnish

DIRECTIONS

- 1** Score or peel the cucumbers 2-3 times along the side. Cut off both ends, slice into 3-4 pieces each, then lay on a serving tray.
- 2** In a small bowl, combine cream cheese and everything bagel seasoning until well blended.
- 3** Evenly spoon the cream cheese mixture on top of the prepared cucumber pieces, about 1 teaspoon each, then top with smoked salmon, a sprinkle of everything bagel seasoning, and a pinch of fresh dill.