



RECIPE | CUCUMBERS

ST. PATRICK'S DAY SNACK BOARD



15 min
PREP.



6



easy

15 min

0 min
COOKING

INGREDIENTS

Recipe created by *Chelsea LeBlanc, RDN*

- 1 lb Pure Flavor® Mini Cucumbers, divided
- 1 green bell pepper
- 2 cups green grapes
- 1 cup kale crackers
- 1 cup sugar snap peas
- 1 cup pea crisps
- ½ cup guacamole
- ½ cup herbed tahini sauce
- ¼ cup pistachios, deshelled



DIRECTIONS

- 1 To create a shamrock cut 4 heart shapes from bell pepper. Cut the remainder into ribbons and set aside.
- 2 Slice one cucumber in half lengthwise and place face down in the center of the board. Arrange the hearts around the top of the cucumber to look like a shamrock. Slice the other half of the cucumber in half lengthwise again and set aside.
- 3 Slice half of the remaining cucumbers in quarters length-wise. Slice the remaining cucumbers into circles.
- 4 Place guacamole, tahini, and pistachios into small bowls and arrange them on the board.
- 5 Fill in any gaps with cucumbers, peppers, grapes, crackers, and pea crisps. Enjoy!

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