

RECIPE | CUCUMBERS



SWEET POTATO CUCUMBER BITES

6 Count Pure Flavor® Mini Cucumbers, sliced

¾ cup Greek yogurt4 tbsp pomegranate arils

2 tbsp extra virgin olive oil

1/4 cup kale chips

2 sweet potatoes, ½ inch slices

Salt and pepper, to taste

DIRECTIONS

- 1. Preheat oven to 450° degrees.
- 2. Drizzle sweet potatoes with olive oil, add salt and pepper. Roast for 20 minutes or until golden brown, turn halfway through. Allow potatoes to cool for 10 minutes.
- 3. Top each potato with a slice of cucumber and a small spoon full of Greek yogurt.
- 4. Garnish with kale chips and pomegranate arils.

