

RECIPE | CUCUMBERS



CUCUMBER TOMATO LABNEH



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Recipe created by *Jenan Zammar*



10 min

10 min
PREP.

N/A
COOKING



4



easy

INGREDIENTS

- 1 lb** Pure Flavor® Mini Cucumbers, diced
- 1** Pure Flavor® Tomatoes On-The-Vine, diced
- 2 lb** plain yogurt
- 10** pitted olives
- 2 tsp** zaatar
- 1 tsp** olive oil
- ½ tsp** salt
- 5** mint leaves, sliced, more for garnish

DIRECTIONS

- 1** Mix salt into plain yogurt. Line a strainer with 2 sheets of paper towel and pour yogurt on top. Cover yogurt with 1 paper towel. Allow to drain in the sink for 3 hours or overnight in the fridge.
- 2** Remove paper towel and transfer thickened yogurt (labneh) to a bowl or serving plate.
- 3** In a large bowl, mix cucumbers, tomatoes, olives, zaatar, mint and olive oil. Stir to combine and place over the prepared labneh. Garnish with mint leaves, olive oil and a sprinkle of zaatar.