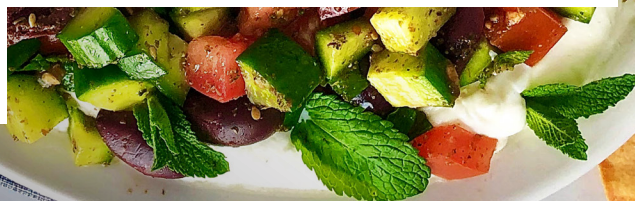




RECIPE | CUCUMBERS

# CUCUMBER TOMATO LABNEH



10 min

10 min  
PREP.

N/A  
COOKING



4



easy

## INGREDIENTS

Recipe created by Jenan Zammar

- 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 the 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.