

Cucumber Canapes



Yield: 8 servings

Prep Time: 20 minutes

Total Time: 30 minutes

Our Cucumber Canapes are unique, healthy, and full of festive flavor for children and adults!

Ingredients:

- 1 English Cucumber
- $\frac{3}{4}$ cup cream cheese, slightly softened
- $\frac{1}{2}$ medium yellow, orange, & red DelfrescoPure® Sweet Rainbow Peppers
- LivingCube™ herbs, baby spinach, and microgreens

Directions:

1. Wash and dry your cucumber. Using a vegetable peeler, slice into long, thin strips.
2. Cut bell peppers into matchstick pieces and set out all of the ingredients.
3. Lay one cucumber slice down and spread a thin layer of cream cheese on one side. On one end, place a small selection of peppers sticks, along with fresh herbs, spinach, and microgreens, as desired.
4. Roll up and place on a baby spinach leaf.

Cooking Tips:

Take care to lay the ingredients flush on one end so the end wrap can stand up flat.

LIVING CUBE **SWEET RAINBOW PEPPERS** **SEEDLESS CUCUMBERS**

Nutrition Facts:

Serving Size: 1, Servings Per Recipe: 8, Amount Per Serving: Calories 66, Total Fat 5.2g (7% Daily Value), Saturated Fat 3.3g (16% Daily Value), Cholesterol 16mg (5% Daily Value), Sodium 64mg (3% Daily Value), Potassium 18mg (0% Daily Value), Carbohydrate 3.2g (1% Daily Value), Dietary Fiber 0.8g (3% Daily Value), Sugars 1.7g, Protein 1.9g.

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