

Herbed Cucumber Bites



Once you taste Herbed Cucumber Bites, you'll wonder how you did parties and get-togethers without them! Make double the goat cheese mixture to quickly make a second batch later in the week. Use any of our small tomato varieties based on preference.

Timing

Prep time
15 mins

Total time
15 mins

Skill level
Easy

What You'll Need

- > 8 oz pkg of goat cheese, room temperature
- > 1 tbsp dried dill
- > 3 garlic cloves, minced finely
- > ½ tsp Kosher salt
- > 2 Red Sun Farms English cucumbers, sliced into coins
- > 1 package Red Sun Farms cherry tomatoes, sliced in half
- > 8 oz pkg of goat cheese, room temperature
- > 1 tbsp dried dill
- > 3 garlic cloves, minced finely
- > ½ tsp Kosher salt
- > 2 Red Sun Farms English cucumbers, sliced into coins
- > 1 package Red Sun Farms cherry tomatoes, sliced in half

Directions

1. In a bowl, whisk goat cheese, dill, garlic and salt with a hand mixer until smooth and well combined.
2. Dice cucumbers into coins.
3. Pipe goat cheese mixture onto cucumber coins. (It is helpful to use a frosting bag and tip but you can also scoop the mixture into a plastic sandwich bag, nip the edge with a pair of scissors and pipe goat cheese onto the coins by squeezing the bag gently.)
4. Tuck tomato halves into the goat cheese and serve immediately!