

Herbed Cucumber Bites

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!