

A collection of mini cucumber tea sandwiches arranged on a wooden cutting board. The sandwiches are made with small, round pieces of bread, some white and some dark, topped with a thick layer of white cream cheese spread and a single slice of fresh cucumber. The background is a light-colored wooden surface.

MINI CUCUMBER TEA SANDWICHES

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Prep time: 10 Minutes
Cook time: N/A
Servings: 8-10 People

INGREDIENTS:

6 NatureFresh™ Mini Cucumbers
1 loaf of Rye or Pumpernickel bread
2 packages (8 oz) of cream cheese
Fresh dill

CHEF'S TIP:

Throw another topping onto your sandwiches to pair with the mini cucumbers – add a splash of color with a halved TOMZ® Red Cherry tomato!

DIRECTIONS:

Wash all of your produce before cutting.

Slice the mini cucumbers on an angle.

Finely chop the fresh dill, place in bowl with cream cheese, and mix.

Use pastry cutter (or a cookie cutter) to cut bread into desired shape (we suggest cutting bread into circles).

Spread cream cheese and dill mixture onto bread and place cucumber slice on top of bread.

Sprinkle with fresh dill, serve, and enjoy!