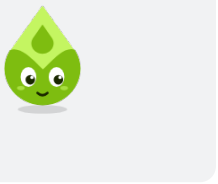
Snack, Asian

Creamy Dill Cucumber Rounds

Cool, crisp cucumber slices are topped with a fluffy whipped cream cheese spread flecked with fresh dill and brightened with lemon zest. A quick, no-cook bite that comes together in about fifteen minutes.

15 min	35	4 g	2 g
time	calories	carbs	sugars



Vegetarian | Gluten free | Nut free

Ingredients, 4 servings

- [ ] 4 oz light cream cheese (non-fat)
- [ ] 2 tbsp fresh dill (finely chopped, plus more for garnish)
- [ ] 1/2 tsp garlic powder
- [ ] 1 tsp lemon zest
- [ ] 1 large English cucumber(s) (sliced into 1/4-inch thin rounds)

Method

- [ ] **1** Add the light cream cheese to a mixing bowl, scatter in the finely chopped fresh dill, garlic powder, and lemon zest, then whip the mixture with a hand mixer until it turns fluffy.
- [ ] **2** Lay out the thin rounds of English cucumber and crown each one with a generous dollop of the whipped cream cheese mixture.
- [ ] **3** Scatter extra fresh dill over each finished bite.

Nutrition Facts

Per serving

Calories	**35**
Total fat	0 g
Saturated fat	0 g
Sodium	200 mg
Total carbs	4 g
Fiber	1 g
Total sugars	2 g
Protein	5 g

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