Snack

# Cucumber Rounds with Smoked Salmon

Crisp cucumber slices are spread with a lemony dill cream cheese and finished with cold smoked salmon for a fresh, no-cook appetiser.

| 15 min | 70 | 3 g | 2 g |
|---|---|---|---|
| time | calories | carbs | sugars |

Gluten free | Nut free

## Ingredients, 6 servings

- [ ] 1 large cucumber(s)
- [ ] 1/4 cup fresh dill (divided)
- [ ] 4 oz light cream cheese
- [ ] 1 tsp lemon zest
- [ ] 1 tsp lemon juice
- [ ] 1/4 tsp black pepper
- [ ] 4 oz cold smoked salmon (cut into 24 pieces)

## Method

- [ ] **1** Trim the ends off the cucumber and cut it into 24 rounds about 1/4 inch thick.
- [ ] **2** Finely chop 2 tbsp of the fresh dill and place it in a medium bowl. Strip the stems from the rest of the fresh dill and split it into small sprigs, then set the sprigs aside.
- [ ] **3** Add the light cream cheese, lemon zest, lemon juice and black pepper to the bowl with the chopped fresh dill and stir until smooth.
- [ ] **4** Spread about 1 tsp of the cream cheese mixture onto each cucumber round, lay a piece of the cold smoked salmon on top of each one, and garnish with a sprig of the reserved fresh dill.
- [ ] **5** Arrange the finished bites on a platter and serve.

## Nutrition Facts

Per serving

| Calories | 70 |
|---|---|
| **Total fat** | 4 g |
| Saturated fat | 2 g |
| **Sodium** | 200 mg |
| **Total carbs** | 3 g |
| Fiber | 0 g |
| Total sugars | 2 g |
| **Protein** | 5 g |

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