

Cucumber rolls stuffed with feta

Serves 4



Ingredients

- 2 cucumbers
- 180g feta or High Weald Dairy 'Medita'
- 1 1/2 tablespoons toasted pine nuts
- 6 pitted kalamata olives, roughly chopped
- 1 tablespoon roughly chopped dill or mint
- 1 1/2 tablespoons Greek-style yoghurt
- 1 tablespoon lemon juice
- 1 long red chilli, deseeded, finely chopped
- Mixed salad leaves, to serve

Method

- Using a vegetable peeler or mandoline, thinly slice the cucumbers lengthways into 2mm-thick slices. Place cucumber strips on a paper-towel-lined plate, then set aside while you prepare the filling.
- In a bowl, mash the feta using a fork. Add pine nuts, olives, dill, yoghurt and lemon juice. Mash with a fork to combine.
- Spoon 1-2 teaspoons of mixture at one end of each strip of cucumber and roll up.
- Divide cucumber rolls and mixed salad leaves among serving plates. Serve scattered with chopped chilli and drizzled with oil.



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