

CUCUMBER FETA ROLLS

YIELD: APPROXIMATELY 20 ROLLS PREP TIME: 15 - 20 MINUTES TOTAL TIME: 15 - 20 MINUTES

INGREDIENTS:

2 cucumbers
6 ounces crumbled feta
3 tablespoons Greek yogurt
2 1/2 - 3 1/2 tablespoons finely diced sundried tomatoes or red bell pepper
8 - 12 pitted kalamata olives, roughly chopped
1 tablespoon roughly chopped dill or oregano
2 teaspoons lemon juice
pinch of pepper, or to taste

DIRECTIONS:

Thinly slice the cucumbers longways on a mandoline at a 2mm thick setting. Alternatively, you can use a vegetable peeler if you do not have a mandoline. Lay the cucumbers on top of a paper towel lined cutting board while you prepare the filling.

Add the feta and yogurt to a medium bowl. Mash to combine using a fork. Add the bell pepper or sun dried tomatoes, olives, dill, lemon, and pepper to the bowl. Stir well to combine. In a bowl, mash the feta using a fork.

Place 1 - 2 teaspoons of mixture at one end of a cucumber strip and roll up. Secure with a toothpick. Repeat with remaining strips. If not serving immediately, chill until ready to serve.

adapted from [Taste](#)

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