



## **Dilly Cucumber Bites** made with Rustlin' Rob's Green Chile Cilantro Dip Mix

Adapted from: Flying on Jess Fuel  
HEAT LEVEL: MILD

### INGREDIENTS:

4 large English cucumbers  
1-pint grape tomatoes  
1 (8 oz) block cream cheese, at room temperature  
1 small (5.3 oz) container plain Greek yogurt  
½ pkg [Rustlin' Rob's Green Chile Cilantro Dip Mix](#)

### DIRECTIONS:

1. Slice cucumbers into rounds, about ½-inch thick. You can leave the skin on, peel them, or partially peel them for a striped look. Slice grape tomatoes in half (or quarters, if large) and set aside.
2. In a bowl, combine cream cheese, Greek yogurt, and **Green Chile Cilantro Dip Mix**. Mix thoroughly. You can use an electric mixer, but you can also do this by hand.
3. Transfer the cheese mixture to a piping bag (if you don't have one, you can use a large Ziploc bag with a corner snipped off).
4. Pipe the cheese mixture onto the cucumber rounds, then top with a cherry tomato half!
5. Refrigerate for 1 hour.

Option: Use the remaining ½ package dip mix by mixing with 1 cup sour cream for a chip or veggie dip.

**Note: Can microwave cold cream cheese, cut into chunks, for 40 seconds.**