



## Cucumber Corn Bites

Serving: 1

Veg

### *Ingredients*

- Fresh Cucumber - 1
- **For the Corn Filling :**
- $\frac{1}{4}$  Cup - Sweet corn (steamed)
- 2 tbsp - Medium onion finely chopped
- 2 tbsp - Tomato finely chopped (first remove the seeds)
- 1 tbsp - Green capsicum finely chopped
- 1 tbsp - Red bell pepper finely chopped
- 1 tbsp - Cucumber Finely chopped
- $\frac{1}{2}$  tsp - chopped fresh coriander
- Few drops - lime juice
- $\frac{1}{2}$  tsp - olive oil
- $\frac{1}{2}$  tsp - honey
- Pinch - dried oregano herb
- $\frac{1}{2}$  jalapeno
- Salt according to taste

### *Preparation Method*

- 1. Mix all the ingredients for corn filling except for the whole cucumber.
- 2. Now take the fresh Cucumber wash it and peel it (to give it a designer look, you can peel cucumber in strips as I did)
- 3. Now cut cucumber into rounds.
- 4. Now from each cucumber rounds scoop out some cucumber to form a cucumber cup as shown in picture.
- 5. Now fill the cucumber cup with the corn salad filling. Chill in the fridge for a few minutes.
- 6. And serve it.