

Cucumber Wrap Salad Bites ★ ★ ★ ★ ★

Refreshing cucumber wraps with creamy filling



1 Servings



30 Minutes

Ingredients

- 1 big potato
- 2 large eggs
- Half of a Chinese carrot
- Mayo
- Medium Sized cucumber

Directions

1. Cut your potato and carrots into smaller chunks. Then on a plate, place your two eggs, carrots, and potato and steam it for 10 minuets or until the egg is fully cooked. Egg must be hard boiled and peeled.
2. In a big bowl, add some mayo and mash the potato, carrot, and eggs until you get a creamy mixture with no bumps. You can use a hand mixer if needed.
3. Take your cucumber and use a fruit peeler to peel thin slices of cucumber. Then place them on a bamboo roller and use a paper towel to soak up any excess water
4. Spread your creamy mixture until flatten then roll in
5. Make sure it is stable, use a sharp knife and swiftly but gently cut into bit sized rolls