

Cucumber Avocado Roll-ups

Recipe By Chanie Nayman



Cooking and Prep:  8 h

Serves:  12

No Allergens

Preference: Parve

Here's a fun low-cal "pop-em" for you to enjoy! It's great for a party, too.

Difficulty: Easy

Occasion: Passover, Purim

Diet: Vegetarian, Vegan,

Paleo, Pescetarian, Gluten

Free, Low Fat, Low Carb, Sugar

Free

Source: Family Table by

Mishpacha Magazine

Ingredients (7)

Main ingredients

- 2 large cucumbers, unpeeled and thinly sliced lengthwise
- 1 large avocado, peeled and mashed
- 1/4 teaspoon garlic powder
- 1/4 teaspoon onion powder

- 1/4 teaspoon salt
 - 1/8 teaspoon pepper
 - 1/2 teaspoon lemon juice
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Start Cooking

Do Ahead

1. Place cucumbers slices in salted ice water. Refrigerate overnight or for at least 6 hours.

Assemble

1. Combine remaining ingredients for guacamole.
2. Drain water from cucumbers and spread each slice with guacamole. Roll up and secure with a toothpick.