



## CUCUMBER PIZZAS WITH TZATZIKI SAUCE

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Try something special with cucumber pizzas! They're fresh and savory snacks that are refreshingly simple to make.

### CUCUMBER PIZZAS

#### INGREDIENTS

- 1 package of 3 mini ready-to-bake pizza crusts (available in either the dairy or bakery aisle of grocery stores)
- Olive oil (just enough to brush on surface of pizza crusts)
- Whipped cream cheese, as desired
- Mozzarella cheese, as desired
- 1 medium cucumber peeled, diced and chilled
- Tzaziki sauce chilled (see recipe on back)

#### INSTRUCTIONS

1. Pre-heat oven according to pizza crusts package directions.
2. Place crusts on a parchment lined baking sheet and brush lightly with olive oil.
3. Spread cream cheese on crust and top with a layer of mozzarella.
4. Place in oven and bake until lightly browned.
5. Remove from oven and top with chilled cucumber and Tzatziki Sauce.
6. Serve immediately.



### TZATZIKI SAUCE

#### INGREDIENTS

- 12 ounce container sour cream, fat-free
- 2 cucumbers, peeled, seeded and diced
- 2 tablespoons olive oil
- ½ lemon, juiced
- Salt and pepper to taste
- 1 tablespoon chopped fresh dill, may use mint as an alternative
- 3 cloves garlic, peeled

#### INSTRUCTIONS

1. Place all ingredients in a food processor or blender and puree until smooth.
2. Allow to chill in the refrigerator prior to serving as a topping for Cucumber Pizzas.



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