



**CRANBERRY  
CHIPOTLE  
CUCUMBER  
CUPS**

**C**arr Valley   
**CHEESE**

**CRANBERRY CHIPOTLE CHEDDAR®**

# CRANBERRY CHIPOTLE CUCUMBER CUPS

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## INGREDIENTS

**2 - medium cucumbers (cut into 1 inch pieces, approx 6-8 pieces)**

**1/2 cup - Marinara sauce**

**5 oz - Carr Valley Cranberry Chipotle Cheddar® (shaved into strips)**

**2 tbsp - Parsley (optional)**

## DIRECTIONS

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Peel cucumber and remove the ends. Cut each cucumber into 1 inch rounds. Using a melon baller, scoop out the seeds from the center of each round, careful to not pierce the bottom, to form a cup.

Add 1 tsp of marinara sauce or enough to fill cup 3/4 full.

Use cheese slicer to shave Cranberry Chipotle Cheddar into thin strips. Roll strip into a cylinder shape and place into cup.

Optional: top with parsley leaves.