

Bakerlady



Dilly Cucumber Bites

from [lessFuel](#)

- 4 large English cucumbers
- 1 pint grape tomatoes, halved (or quartered...depending on size)
- 1 (8 oz) block cream cheese, at room temperature
- 1 small (5.3 oz) container plain Greek yogurt
- 3 tbsp fresh dill, minced
- 1 tbsp powdered Ranch dressing mix (such as Hidden Valley)

Directions

1. Slice cucumbers into rounds, about ½-inch thick. You can leave the skin on, peel them, or partially peel them for a striped look. Slice grape tomatoes in half (or quarters, if large) and set aside.
2. In a bowl, combine cream cheese, Greek yogurt, dill and Ranch dressing powder. Mix thoroughly. You can use an electric mixer, but you can also do this by hand.
3. Transfer the cheese mixture to a piping bag (if you don't have one, you can use a large Ziplock bag with a corner snipped off).
4. Pipe the cheese mixture onto the cucumber rounds, then top with a tomato half!