

Low-Carb Crunch Snack That Actually Hits the Spot

Need a quick bite that's light, flavorful, and absolutely craveable? This



TIME
10 min

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INGREDIENTS

- 2 cucumbers, sliced into thick rounds
- ... cup shredded cheese (cheddar or your favorite)
- 2 tbsp bacon bits
- A pinch of black pepper
- A sprinkle of Old Bay seasoning
- A dash of Salad Supreme seasoning
- 2 tbsp avocado lime ranch dressing

DIRECTIONS

1. Slice the Cucumbers: Wash and slice cucumbers into thick coins, about $\frac{3}{8}$ inch each.
2. Arrange on a serving plate or board.
3. Add the Toppings: Sprinkle each cucumber slice with a bit of shredded cheese and bacon bits.
4. Add a pinch of black pepper, then sprinkle with Old Bay and Salad Supreme to taste.
5. Drizzle and Serve: Lightly drizzle avocado lime ranch over the tops of the cucumber bites.
6. Serve immediately, or chill for 10 minutes to let the flavors meld.

SWAPS & NOTES

Dressing swap : Regular ranch, chipotle mayo, or tzatziki all work beautifully.

Cheese choices : Try shredded Monterey Jack, feta crumbles, or pepper jack for heat.

Add-ons : Sliced cherry tomatoes, jalapeños, or crushed nuts for texture.

Make it vegetarian : Use crispy onions or smoked almonds instead of bacon.

TIPS FOR SUCCESS

For party trays, assemble just before serving to avoid soggy cucumbers.

Use a zip-top bag with a snipped corner to drizzle dressing evenly.

Sprinkle with cayenne or smoked paprika.

Keep it extra cold -these bites are best when the cucumbers are crisp and chilled.

