

***SPICY TUNA CUCUMBER BITES***  
**by radish\*rose**

**Ingredients:**

1 English cucumber, peeled (the long skinny kind, often wrapped in plastic – these have fewer seeds)

2 – 2.6 oz. packets or one 5-oz can light tuna packed in water (such as low-sodium Starkist Chunk Light Tuna), chilled

1 T. sriracha or other hot sauce

1 T. light vegan mayonnaise (or regular mayo)

1/3 c. fresh parsley, chopped

Juice of 1/2 lemon

**Method:**

Cut the cucumber into 1/8” slices. Lay out in single layer on a plate.

Place the tuna in a bowl and break it up into flakes with a fork. Add hot sauce, mayo, fresh parsley, and lemon juice. Mix all together until well blended. Taste, and if needed, add a little more hot sauce or mayo to your taste. (If you’re making this ahead, this is a good stopping point - just chill till you’re ready to assemble.)

Mound a small spoonful of the tuna-parsley mixture on top of each cucumber round until you have used either all the cucumber or all the tuna. If you have leftover cucumber slices, you can place them on top to make little sandwiches. (Or just eat ‘em.) Enjoy!

**Original post:** <http://radishrosecooks.com/2014/05/18/spicy-tuna-bites-on-cucumber-rounds/>

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