



Ingredients

1½ cups Almond Herb Pâté

2 medium cucumber, thinly sliced, preferably on a mandolin

Total Time: 1 hour (including prep time for Almond Pâté)

Directions

1. Prepare the Almond Herb Pâté per the recipe instructions and set aside.
2. Slice the cucumber into thin strips, preferably on a mandolin and lay them out on a clean surface.
3. Grab a cucumber strip to roll the cannelloni. Place a spoonful of the pâté on top of the strip, about a third of the way down. Fold the end closest to you over the pâté and pull back to tighten.
4. Roll the rest of the length tightly, making sure none of the filling comes out from either side.
5. To serve, place on a large plate or platter and garnish each cucumber roll a leaf of Italian parsley.

Nutritional Information

Calories	111
Total Fat	11 g
Saturate Fat	1 g
Cholesterol	0 g
Total Carbohydrate	4 g
Dietary Fiber	2 g
Sugar	1 g
Protein	3 g
Sodium	151 mg
Potassium	141 mg
Serving Size	1 roll
Recipes yields	10 servings