Cucumber Cups with Deviled Ham Salad

HANDS-ON TIME: 30 min TOTAL TIME: 30 min; SERVES 8: 3 cucumber cups each

Ingredients:

- 2 Tbsp mayonaise
- 2 Tbsp dill pickle relish
- 2 tsp Dijon mustard
- 1/4 tsp ground pepper
- 1/2 cup finely chopped ham steak (2 oz)
- 1 large hard-boiled egg, finely chopped
- 3 Tbsp finely diced celery; plus leaves for garnish
- 2 Tbsp minced onion
- 1 English cucumber (12-14 inches), trimmed

Instructions:

- 1. Combine mayonnaise, relish, mustard and pepper in a medium bowl. Stir in ham, egg, celery and onion.
- Cut cucumber into 24 slices (about 1/2 inch thick). Leaving the bottom intact, scoop out seeds with a



small spoon or melon baller to form a cup. Fill each with about 1 1/2 tsp ham salad. Garnish with celery leaves, if desired.

CAL 38 | FAT 2G (SAT, 0G) | CHOLESTEROL 27MG | CARBS 3G | SUGARS 2G | PROTEIN 3G | FIBER 0G | SODIUM 209MG | POTASSIUM 126MG