

Takis Crazy Cucumbers



Add some Takis® intensity to this classic Mexican snack.

Recipe supplied by Takis®.

Ingredients

- 1 packet of Takis® Fuego® Rolls
- 2-3 Lebanese cucumbers or normal cucumbers
- 2-3 tablespoons sweet chilli sauce or tamarind chilli sauce
- 1 crisp apple (Granny Smith or Pink Lady), diced
- 1-2 mandarins or navel oranges, peeled and segmented
- Juice of 1 lime

Method:

1. Peel cucumbers and trim the ends. Cut each into 2-3 even chunks.
2. Hollow out the centre of each chunk with a small knife or melon baller to make little cups.
3. Place your Takis® (or Twisties) in a zip-lock bag and crush lightly with a rolling pin.

4. Set up two plates: one with a small puddle of sweet chilli sauce and the other with the crushed Takis.
5. Dip the rim of each cucumber cup into the sauce, then into the crushed Takis to coat.
6. Stand the cucumber cups upright and fill them with diced apple and orange segments.
7. Drizzle a little more chilli sauce on top and finish with a squeeze of fresh lime juice. Serve immediately and enjoy!