

# Cucumber Rolls



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1 Avocado  
¼ Cup of Basil Leaves (a small bunch)  
1 Clove Garlic  
2 teaspoons Lime Juice  
¼ teaspoon Sea Salt  
1 Tablespoon Ground flax seed  
Several Grinds of Pepper  
1 Cucumber  
Smoked or Sweet Paprika for Garnish

Toss all the ingredients (except the cucumber and paprika) into a food processor or blender. Or if you would like to do it by hand, finely mince the garlic and basil, and mash all the ingredients together with a fork until smooth and creamy.

Use a mandolin or potato peeler to cut long thin strips from the cucumber.

Take a cucumber strip and spread a thin coat of the avocado mixture along the length of the cucumber. A little goes a long way! Make sure to get some avocado all the way to the end, so it will stick the roll together. Roll it up! Do the same with the rest of your cucumber strips. Sprinkle with a little paprika and serve right away.

NOTE: Cucumber is watery and softens quickly, so if planning to bring these to a party, prepare the avocado spread beforehand, and store in an air tight container. Bring a whole cucumber and potato peeler to assemble at the party.