



## Beef and Cucumber Bites

Recipe By CHEF ABBY J

SERVES: 10

### INGREDIENTS:

- ☐ 2 beef ribeye steaks, *boneless*
- ☐ 2 cucumbers, *sliced into 1/8 inch thick rounds (about 24 rounds)*
- ☐ 1/2 cup cream cheese chives & onion, *softened*
- ☐ 1/2 cup Abby J's Smokin' Hot Sauce
- ☐ 1 cup arugula
- ☐ 1 green jalapeño, *sliced thin*
- ☐ 1 red sweet pepper, *sliced thin*

### DIRECTIONS:

- ☐ 1. Remove the ribeye steaks from the refrigerator, and season both sides with salt and pepper. Sear the steak on each side, until the internal temperature is 145°F (medium-rare). Remove the steak from heat, and transfer to a cutting board. Place an aluminum foil tent over the steak and let it rest for 5 minutes.
- ☐ 2. Cut the cucumbers into 1/8 inch rounds. Place the cucumbers on your serving platter and top each slice with 1 tsp. of the cream cheese mixture and 2 sprigs of arugula.
- ☐ 3. Slice the steak into thin (1/4 inch) slices and place on top of the arugula. Add 1/2 teaspoon of Abby J's Smokin' Hot Sauce on each piece of meat. Lastly, garnish with a slice of green and red pepper.

*A small bite full of "smokin' hot" flavor!*

**Did you make this recipe?**

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