



## Mosaic Bite-Sized Dippers

By Erin Fletter

**Prep Time / Cook Time / Serves -**

### Equipment

- {{6}} slices wheat bread or pita bread (sub gluten-free bread/pita bread)
- {{1}} cucumber
- {{1}} red bell pepper
- {{2}} stalks celery
- {{1}} apple
- baby carrots
- olive oil
- salt and black pepper

### Ingredients

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# Food Allergen Substitutions

## Mosaic Bite-Sized Dippers

**Gluten/Wheat:** Substitute gluten-free bread/pita in Dippers.

## Instructions

### Mosaic Bite-Sized Dippers

slice + toss + toast

Slice **6 bread slices** in thirds, then cut each third in half. If using pita bread, cut into bite-sized wedges! Toss sliced bread or pita with olive oil and pinches of salt and black pepper. Heat a large skillet to medium, then toast bread until golden brown, flipping to toast both sides.

slice + plate

Slice **1 cucumber**, **1 apple**, **2 celery stalks**, and **1 red bell pepper** into bite-sized pieces. Arrange on a plate with a handful of baby carrots, toasted bread dippers, and serve with Sweet and Savory Hummus!