

Cucumber and Herb Cheese Sandwiches

Ingredients Needed for Cucumber and Herb Cheese Sandwiches

- 1 package of Aunt Millie's Live Carb Smart 5 Seed Bread
- 5 ounces Garlic and Herb Boursin cheese, softened to room temperature
- 1 tablespoon sour cream
- 1 tablespoon fresh chives or green onion
- 1 cucumber, thinly sliced or peeled
- · 1 can water chestnuts, drained and sliced
- Fresh chard or spring mix salad mixture
- Dried dill

Directions for Cucumber and Herb Cheese Sandwiches

- 1. Combine garlic and herb cheese and sour cream in small bowl. Add chives (or green onions) and mix.
- 2. Crusts are optional. Spread a light layer of cheese mixture to both pieces of bread.
- 3. Add 2-3 sliced cucumbers to bottom piece of bread, enough to cover, Followed with 1-2 sliced water chestnuts. Lightly sprinkle with dried dill and add 2-3 pieces of fresh chard.
- 4. Cover with second piece of bread. Cut bread at diagonal, repeat until you have 4 pieces. Serve and enjoy your Cucumber and Herb Cheese Sandwiches.

Submitted by Dr. Tailgate



