



# 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

