

## Cucumber Sandwiches

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*Cucumber sandwiches are a delightful treat that blends the coolness of cucumbers with the creamy tang of seasoned cream cheese. This simple yet special recipe uses crisp cucumbers and smooth cream cheese on bread, making these sandwiches perfect for spring and summer events like picnics or tea parties. Easy to make and delicious, they're a great way to enjoy a light, healthy snack that everyone will love. Plus, you can easily customize them with different herbs or breads to suit any occasion!*

**Yield:** 6 sandwiches total (12 two-bite-sized pieces)    **Serving Size:** 6 (2 sandwich quarters)

### Ingredients:

- 12 slices firm white or whole grain bread
- 8 oz. plain cream cheese (regular or light), room temperature
- 1/2 tsp dried dill
- 1/4 tsp garlic powder
- 1/4 tsp salt
- 1/4 tsp freshly cracked pepper
- 2 Tbsp lemon juice
- 1 green onion, sliced thinly, green and white parts
- 1 large English cucumber, rinsed, peeled (if desired) and sliced very thin

### Instructions:

1. Start by placing slices of bread on a baking sheet lined with parchment paper. Freeze them for at least one hour to help make cutting easier later on.
2. Next, make the cream cheese dip. In a bowl, combine the softened cream cheese, dried dill, garlic powder, salt, pepper, lemon juice, and sliced green onion. Mix until smooth and spreadable.
3. Take two slices of semi-frozen bread at a time and spread about 1.5 tablespoons of the cream cheese mixture on each slice, covering them completely. Place cucumber slices on one piece of bread, then put the other slice on top, cream cheese side down.
4. Trim off the bread crusts and cut each sandwich into two or four pieces, depending on how big you want them (small pieces are good for snacks or party food).
5. Repeat until all ingredients are used. If you have extra cucumber slices, use them as a garnish .
6. Serve the sandwiches within 1-2 hours so they stay fresh.

Per Serving: Calories 146 kcal, Carbohydrates 16g, Protein 3.8g, Sat Fat 4g, Sodium 250.3 mg, Sugar 2.6g, Cholesterol 19.1mg

This recipe was adapted and modified from BUDGET BYTES <https://www.budgetbytes.com/cucumber-sandwiches/>