



Cucumber Sandwiches

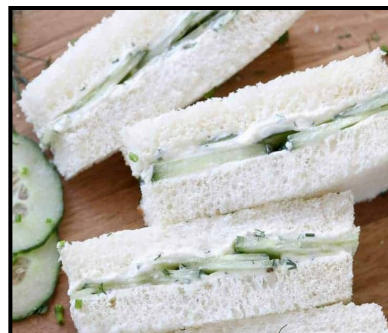


Ingredients



Adapted from *SpendWithPennies.com*

- 8 ounces cream cheese softened
- 3 tablespoons [mayonnaise](#)
- 2 teaspoons fresh dill chopped
- 1 teaspoon fresh chives chopped
- ¼ teaspoon garlic powder
- salt & pepper to taste
- 1 long English cucumber thinly sliced
- 1 loaf sliced bread crusts removed



Directions



Yield: 30 mini sandwiches **Serving size:** 4 sandwiches

- With a hand mixer mix cream cheese and mayonnaise in a small bowl until smooth. Stir in herbs, garlic powder and salt and pepper to taste.
- Spread bread slices with cream cheese mixture.
- Thinly slice cucumbers. Layer over half of the bread slices. Top with additional herbs if desired.
- Top with remaining bread slice, remove crusts if desired and cut each sandwich into 3 pieces.
- Serve immediately or cover and store up to 24 hours.

Visit secondharvestkitchen.org to find more recipes, free classes, and ways to get involved!



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Fast Facts



Featured Food Groups



Cooking Tips



- This cucumber sandwich recipe can be made up to 24 hours in advance.
- If you make sure the bread is covered with the dill cream cheese spread, they will not get soggy. Once made and sliced, place in a container and seal well. Store in the refrigerator. I like to leave them at room temperature for about 20 minutes before serving.
- If you're in a rush, using a flavored cream cheese (such as a veggie

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Nutrition Facts	
Serving Size (200g)	
Servings Per Container	
Amount Per Serving	
Calories 190	Calories from Fat 70
% Daily Value*	
Total Fat 7g	11%
Saturated Fat 4.5g	23%
Trans Fat 0g	
Cholesterol 20mg	7%
Sodium 380mg	16%
Total Carbohydrate 24g	8%
Dietary Fiber 3g	12%
Sugars 6g	
Protein 9g	
Vitamin A 15%	Vitamin C 10%
Calcium 20%	Iron 8%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4



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