

# Egg & Spicy Cheddar Cheese Sandwiches

with Butter Lettuce Salad & Coconut Chips

2 SERVINGS | 35-45 MINS


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## Ingredients


 2 Small Baguettes


 1 Persian Cucumber

 2 Tbsps Tomato Achaar


 2 Tbsps Mayonnaise


 1 ½ tsps Brown & Yellow Mustard Seeds

 2 Pasture-Raised Eggs

 6 oz Carrots

 2 Tbsps Apple Cider Vinegar

 1 Tbsp Sugar

 1 head Butter Lettuce

 1 Lime

 2 oz White Cheddar Cheese

 1 oz Sweetened Toasted Coconut Chips



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## 1 Prepare the ingredients

- Fill a small pot  $\frac{3}{4}$  of the way up with water; cover and heat to boiling on high.
- Wash and dry the fresh produce.
- Peel the **carrots** and grate on the large side of a box grater; transfer to a large bowl.
- Quarter the **lime**.
- Thinly slice the **cucumbers** on an angle into rounds; place in a bowl. Add the **vinegar** and **sugar**; season with salt and pepper. Toss to coat. Set aside to marinate, stirring occasionally, at least 10 minutes.
- Grate the **cheese** on the large side of a box grater.
- Halve the **baguettes**.
- Cut off and discard the root end of the **lettuce**; roughly chop the leaves.



## 2 Make the hard boiled eggs

- Carefully add the **eggs** to the pot of boiling water. Cook 9 minutes.
- Drain thoroughly and rinse under cold water 30 seconds to 1 minute to stop the cooking process.
- When cool enough to handle, peel the cooked eggs.
- Transfer to a cutting board. Thinly slice, then season with salt and pepper.



## 3 Toast the mustard seeds & marinate the carrots

- Meanwhile, in a medium pan (nonstick, if you have one), heat **1 tablespoon of olive oil** on medium-high until hot.
- Add the **mustard seeds** (carefully, as they may pop) and turn off the heat. Let sit, stirring occasionally, 1 to 2 minutes, or until lightly toasted and fragrant.
- Transfer to the bowl of **grated carrots**; add the **juice of 2 lime wedges** and season with salt and pepper. Set aside to marinate, stirring occasionally, at least 10 minutes.
- Wipe out the pan.



## 4 Make the cheese mixture

- Meanwhile, in a bowl, combine the **mayonnaise**, **grated cheese**, and **as much of the tomato achaar as you'd like**, depending on how spicy you'd like the dish to be.
- Season with salt and pepper. Stir to combine.



## 5 Toast the bread

- In the same pan, heat **1 tablespoon of olive oil** on medium until hot.
- Add the **halved baguettes**, cut side down. Toast 4 to 5 minutes, or until browned.
- Flip and toast 2 to 3 minutes, or until lightly browned (if the pan seems dry, add a drizzle of olive oil before flipping).
- Transfer to a work surface.



## 6 Finish & serve your dish

- Assemble the sandwiches using the **toasted baguettes**, **cheese mixture**, **marinated cucumbers** (discarding any liquid), and **sliced eggs**.
- To the bowl of **marinated carrots**, add the **chopped lettuce**, **coconut chips**, and a drizzle of **olive oil**. Season with salt and pepper. Toss to coat.
- Serve the **sandwiches** with the **salad**. Serve the **remaining lime wedges** on the side, if you'd like. Enjoy!

