

Ingredients*

Customized ingredients

ADDED:





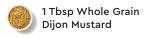






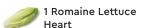


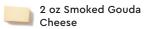
















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^{*}Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

Prepare the ingredients & marinate the cucumbers

- · Place an oven rack in the center of the oven; preheat to 450°F.
- Fill a small pot 3/4 of the way up with water; cover and heat to boiling on high.
- · Wash and dry the fresh produce.
- Halve the baguettes.
- Grate the cheese on the large side of a box grater.
- Thinly slice the cucumbers on an angle.
- In a bowl, combine the sugar and half the vinegar; season with salt and pepper. Stir until the sugar has dissolved. Add the **sliced cucumbers**; toss to coat. Set aside to marinate, stirring occasionally, at least 10 minutes. Taste, then season with salt and pepper if desired.
- Roughly chop the lettuce.
- Halve, pit and thinly slice the nectarine.
- In a large bowl, combine the chopped lettuce and sliced nectarine.
- Finely chop the pepper. Thoroughly wash your hands, knife, and cutting board immediately after handling.

2 Make the hard-boiled eggs

- · Carefully add the eggs to the pot of boiling water. Cook 9 minutes for hard-boiled.
- · 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.

Toast the baguettes

- Meanwhile, place the halved baguettes on a sheet pan, cut side up. Drizzle with **olive oil**.
- Toast in the oven 4 to 5 minutes, or until lightly browned around the edges.
- Transfer to a work surface.



4 Make the smoked gouda spread

· Meanwhile, in a bowl, combine the mayonnaise, grated cheese, half the spice blend (you will have extra), and as much of the chopped pepper as you'd like, depending on how spicy you'd like the dish to be. Season with salt and pepper; stir to combine. Taste, then season with salt and pepper if desired.



Finish & serve your dish

- · Assemble the sandwiches using the toasted baguettes, smoked gouda spread, marinated cucumbers (discarding any liquid), and sliced eggs. Carefully halve the sandwiches on an angle.
- To make the dressing, in a bowl, combine the mustard and remaining vinegar. Slowly whisk in 1 tablespoon of olive oil until thoroughly combined.
- Just before serving, add the dressing to the bowl of prepared lettuce ${\bf and}\;{\bf nectarine};$ season with salt and pepper. Toss to coat. Taste, then season with salt and pepper if desired.
- Serve the sandwiches with the salad on the side. Enjoy!

CUSTOMIZED STEP 5 If you chose Prosciutto

- Finish and serve your dish as directed, assembling the sandwiches using the **prosciutto** (removing the plastic lining between the slices and tearing into bite-sized pieces before adding) after the smoked gouda spread.



