

# Egg & Cucumber Sandwiches

with Smoked Gouda Spread & Romaine Lettuce Salad

2 SERVINGS

⌚ 20-30 MINS



 **Blue Apron**  
blueapron.com



## Ingredients\*

Customized ingredients


### ADDED:

 3 oz Prosciutto 


 1 oz Sliced Pickled Jalapeño Pepper

 1 Tbsp Apple Cider Vinegar


 1 Tbsp Sugar

 2 Pasture-Raised Eggs


 2 Persian Cucumbers


 1 Nectarine

 1 Tbsp Whole Grain Dijon Mustard

 1 Tbsp Southern Spice Blend<sup>1</sup>

 2 Small Baguettes

 1 Romaine Lettuce Heart

 2 oz Smoked Gouda Cheese

 2 Tbsps Mayonnaise

 Serve with Blue Apron wine that has this symbol  
[blueapron.com/wine](https://blueapron.com/wine)

## Cook along on the app



The Blue Apron app doesn't just help you manage and track your weekly deliveries—it's also a hub for cooking inspiration! Browse our thousands of recipes, watch how-to videos, and cook along to your weekly recipes with step-by-step directions tailored to your meal's preferences. Download it from the App Store or Google Play today.

<sup>1</sup> Onion Powder, Garlic Powder, Ground Yellow Mustard, Smoked Paprika & Cayenne Pepper  
\*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

## 1 Prepare the ingredients & marinate the cucumbers

- Place an oven rack in the center of the oven; preheat to 450°F.
- 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.
- 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.



## 3 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.



## 5 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 and 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.