

Egg & Cucumber Sandwiches

with Smoked Gouda Spread & Romaine Lettuce Salad

2 SERVINGS

20-30 MINS

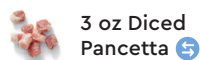
 **Blue Apron**
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Ingredients*

Customized ingredients

ADDED:



3 oz Diced Pancetta 



2 Pasture-Raised Eggs



2 Small Baguettes



2 Persian Cucumbers



1 Persimmon



1 Romaine Lettuce Heart



1 Sliced Pickled Jalapeño Pepper



2 oz Smoked Gouda Cheese



1 Tbsp Apple Cider Vinegar



1 Tbsp Whole Grain Dijon Mustard



2 Tbsps Mayonnaise



1 Tbsp Sugar



1 Tbsp Southern Spice Blend¹



Serve with Blue Apron wine that has this symbol
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¹ 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

- Preheat the oven 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**. Place in a separate, large bowl.
- Core the **persimmon**; halve lengthwise, then thinly slice. Add to the bowl of **chopped lettuce**.
- Finely chop the **pepper**. Thoroughly wash your hands, knife, and cutting board immediately after handling.



2 Make the hard-boiled eggs

- Meanwhile, 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.



↺ ADDITIONAL STEP *If you chose Pancetta*

- Meanwhile, line a sheet pan with foil.
- Add the **pancetta** to the foil in an even layer.
- Roast 10 to 12 minutes, or until crispy and cooked through.
- Transfer to a paper towel-lined plate.

3 Toast the baguettes

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



4 Make the smoked gouda spread

- 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.



↺ CUSTOMIZED STEP 4 *If you chose Pancetta*

- In a bowl, combine the **mayonnaise**, **grated cheese**, **cooked pancetta**, **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.
- 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 persimmon**; 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!

