

NYBG

EDIBLE ACADEMY FRESH FROM THE GARDEN TASTINGS



NECTARINE-CUCUMBER HERBAL SANDWICHES WITH ARUGULA AND CILANTRO

Shared by Susanne Costa

Yield: 6 servings

Ingredients

- 3 English cucumbers, peeled and thinly sliced
- 2 packages 365 Everyday Value® Whipped Cream Cheese
- 1 bunch fresh basil leaves, cut into ribbons
- 1 bunch arugula leaves, cut into ribbons
- 1 bunch cilantro sprigs, cut into ribbons
- 4–5 large nectarines, pitted and thinly sliced
- 1 loaf 365 Everyday Value® Whole Wheat Sandwich Bread

365 Everyday Value® products are found exclusively at Whole Foods Market®.

Instructions

In a medium bowl, blend herbs and cream cheese until smooth. Spread this mixture on one slice of bread to your desired thickness. Thinly layer nectarine slices on top of the cream cheese, and top with several slices of cucumber. Top with a second slice of bread. Cut into small triangles, and serve at room temperature.

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