

Veggie Cold Cut Deli Style Sandwiches

MAKES 2 SANDWICHES



INGREDIENTS

- 1 small zucchini
- 1 small yellow summer squash
- 1 large radish
- 1 medium carrot
- ½ red bell pepper
- 1 container (4.4 ounces) Boursin® Light ★ cheese with garlic and herbs
- 2 good quality rolls (ciabatta, focaccia, Italian) or 4 slices good quality, hearty bread

★ J. NOELLE NOTES

If you can't find Boursin® brand cheese, you can substitute a homemade herb cream cheese or goat cheese spread.

FIRST

Using a mandoline on the thinnest setting (see “Essential Tool” below), slice the zucchini, squash, radish, carrot and bell pepper into thin “cold cuts”.

NEXT

Lightly toast the rolls or bread slices. Spread one-quarter of the Boursin® cheese on top piece; spread another quarter of the cheese on bottom piece. Repeat with remaining roll or bread slices.

LAST

Layer the vegetable slices on top of the cheese, overlapping the pieces. Cut in half and serve.

ESSENTIAL TOOL

Plastic mandolines with ceramic blades are lightweight, quick, easy to clean and affordable. There are four different thickness settings and it makes short work of slicing veggie cold cuts. This is by far one of the most useful tools in the kitchen – especially in the summer when fresh produce is abundant.

