

Dill Cream Cheese, Roast Beef and Cucumber Sandwiches

This is tasty. My buddy told me about this and I altered it to my own liking.

Recipe by Mathieu Schmitt | Created on **Mar 11, 2022**

Ingredients

- ½ cucumber, peeled and grated
- 1 (8 ounce) package cream cheese, softened
- 3 tablespoons chopped fresh dill
- salt and ground black pepper to taste
- 10 slices dense white bread
- ½ cucumber, peeled and thinly sliced
- 1 pound deli roast beef, thinly sliced

Directions

- Wrap grated cucumber in a clean kitchen towel; squeeze to release liquid from cucumber. Transfer grated cucumber to a bowl.
- Mix cream cheese, dill, salt, and black pepper into grated cucumber.
- Spread cream cheese mixture over bread slices.
- Divide roast beef and cucumber slices on 5 slices bread and place another slice of bread spread-side down on top to make 5 sandwiches.

Nutrition Facts

Serving: **5 sandwiches** | Calories: **398.2 kcal** | Carbohydrates: **28.9 g** | Protein: **25.8 g** | Saturated fat: **11.4 g**
| Cholesterol: **92.9 mg** | Sodium: **1393.7 mg** | Fiber: **1.5 g** | Sugar: **2.6 g**

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