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Cucumber Sandwich *

A refreshing and light sandwich made with fresh cucumbers, bread, and a variety of toppings.

Recipe Type: Vegetarian Prep Time: 10 mins

Cook Time: N/A Total Time: 10 mins

Recipe Yield: 200 grams Number of Servings: 2

Serving Size: 100 g

Ingredients

200 g	cucumbers
4 slices	bread
2 tbsp	mayonnaise
1 tsp	mustard
4 leaves	lettuce
4 slices	Tomato

0.5 tsp salt

0.5 tsp pepper

Directions

Step 1



Slice the cucumbers and tomatoes.

Prep Time: 5 mins

Cook Time: 0 mins

Step 2

Spreading

Spread mayonnaise and mustard on the bread slices.

Prep Time: 2 mins

Cook Time: 0 mins

Step 3



Layer the lettuce, cucumbers, and tomatoes on the bread slices.

Prep Time: 2 mins

Cook Time: 0 mins

Step 4

Sprinkling

Season with salt and pepper to taste.

Prep Time: 1 mins

Cook Time: 0 mins

Step 5

Layering

Place another bread slice on top to complete the sandwich.

Prep Time: 0 mins

Cook Time: 0 mins

Nutrition Facts

Calories: 150 kcal

Fat: 5 g

Protein: 5 g

Carbohydrates: 20 g

Nutrition Facts

Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	5 g	29.41%	29.41%

Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	20 g	36.36%	40%
Fibers	2 g	5.26%	8%
Sugars	3 g	N/A	N/A
Lactose	0 g	N/A	N/A

Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	1 g	N/A	N/A
Saturated Fat	1 g	4.55%	5.88%
Fat	5 g	17.86%	20%
Cholesterol	5 mg	N/A	N/A

Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	10 iu	1.11%	1.43%
Vitamin C	15 mg	16.67%	20%
Vitamin B6	4 mg	307.69%	307.69%
Vitamin B12	0 mcg	0%	0%
Vitamin E	2 mg	13.33%	13.33%
Vitamin D	0 mcg	0%	0%

Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	300 mg	13.04%	13.04%
Calcium	4 mg	0.4%	0.4%
Iron	6 mg	75%	33.33%
Potassium	8 mg	0.24%	0.31%
Zinc	2 mg	18.18%	25%
Selenium	2 mcg	3.64%	3.64%

Recipe Attributes

Seasonality

Summer

Events Game Day Picnic Cuisines French Italian Course Drinks Salads Snacks Cultural Chinese New Year **Demographics** Heart Healthy Diet The Cabbage Soup Diet Mediterranean Diet Vegetarian Diet Vegan Diet The F-Plan Diet The Negative Calorie Diet The 3-Day Diet The Baby Food Diet The CICO (Calories In, Calories Out) Diet The Vertical Diet The Specific Carbohydrate Diet (SCD) Meal Type Lunch Supper Snack **Difficulty Level** Medium

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