

# Turkey and Cucumber Sandwich

Nebraska Seasonal Produce Guide

4 Servings



**EXTENSION**

Health & Wellbeing



## Ingredients

- ½ cup plain fat-free yogurt
- 2 fresh dill sprigs, gently rubbed under cold running water, chopped
- ¼ cup onion, scrubbed with a clean vegetable brush under running water, chopped
- ½ cup cucumbers, scrubbed with a clean vegetable brush under running water, chopped
- ⅛ teaspoon black pepper
- ⅛ teaspoon salt (optional)
- 8 slices whole wheat bread
- 8 ounces turkey breast, thinly sliced

## Instructions

1. Wash hands with soap and water.
2. Rinse and prepare produce.
3. Mix the yogurt, dill, onion, chopped cucumbers, pepper, and salt (optional) in a medium-sized bowl. Spread the mixture on four slices of bread.
4. Top the yogurt mixture with turkey and cover with a slice of bread.
5. Store leftovers in a sealed container in the refrigerator for up to four days.

**Nutrition Information per Serving (1 sandwich):** Calories 280, Total Fat 4.5g, Saturated Fat 0.5g, Cholesterol 30mg, Sodium 760mg, Total Carbohydrates 42g, Fiber 4g, Total Sugars 8g, includes 0g Added Sugars, Protein 21g, Vitamin D 0%, Calcium 10%, Iron 10%, Potassium 6%

Recipe Source: MyPlate Kitchen, The Grain Chain.

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