

Cucumber and Jicama Vegan Tea Sandwiches

Ingredients

- 10 slices of light rye bread
- ½ large a cucumber
- ½ jicama
- 4 oz. vegan cream cheese
- Salt and pepper
- Dried mint

Steps

1. Peel the cucumber and the jicama. Use a sharp knife or a mandolin to cut the cucumbers into rounds, about 1.5mm thick. Cut the jicama into similarly thin slices, and then cut the slices into strips, about the same width as the circumference of the cucumber slices.
2. Spread a fairly thin layer of cream cheese on two pieces of bread. On one half, cover with even rows of cucumber. Sprinkle the cucumbers with salt and a crack of fresh pepper, as well as a light sprinkle of the dried mint. On the other half add a layer of the jicama strips. Dab a small amount of cream cheese on the jicama (just a little to help hold the sandwich together). Gently press the two slices of bread together. Cut off the crusts and make the sandwich into a square, and then cut the square into four triangles. Depending on the size of your bread, you may want to cut those in half to make 8 smaller triangles. Repeat with the remaining bread. Store covered in the fridge until serving.

