

Smoked Salmon and Gouda Baguette Sandwich



2 servings



20 minutes

INGREDIENTS

- 1 10-inch baguette, sliced lengthwise
- 2 tablespoons cream cheese, softened
- 4 ounces smoked salmon
- 2 slices Gouda cheese
- 1/2 cup fresh spinach leaves
- 1 medium tomato, sliced

1. Before you start, gather all your ingredients: a 10-inch baguette, cream cheese, smoked salmon, Gouda cheese, fresh spinach leaves, and a ripe tomato. Having everything ready will make the preparation smooth and enjoyable.
2. Heat a pan over medium heat. You can add a tablespoon of olive oil. Lightly toast the sliced baguette in the pan until it's golden brown and crispy on both sides.
3. Slice the baguette lengthwise and spread the softened cream cheese evenly on the bottom half. Place a generous layer of fresh spinach leaves over the cream cheese.
4. Arrange the smoked salmon slices over the spinach.
5. Place the slices of Gouda cheese on top of the smoked salmon.
6. Add the tomato slices on top of the Gouda cheese.
7. Place the top half of the baguette over the layered ingredients.
8. Cut the sandwich into portions if desired and serve immediately.