

Prosciutto & Mozzarella Sandwiches

Inspired from Bonde in Firenze

Ingredients:

1 loaf of focaccia bread
couple slices of prosciutto
½ cup sliced fresh mozzarella
Sun-dried tomato pesto or pesto
sliced roma tomatoes
handful of arugula
Kosher salt & freshly ground black pepper
Extra-virgin olive oil

Preparation:

Preheat the broiler on high for a couple of minutes. Make sure the top rack is on the second to the top rack.

Slice the focaccia bread in half, and spread the mozzarella slices on one side. Place the focaccia bread on baking sheet.

Place under the broiler until melted, make sure to keep the oven door slightly open, or else it will burn.

Remove the focaccia bread from the oven, add a couple slices of prosciutto, a couple slices of tomato, a handful of arugula, and on the other slice of bread - add your desired pesto. Season with salt and pepper.

Serve and enjoy immediately.

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