

Crispy Prosciutto & Tomato Grilled Cheese

Servings: 2 Sandwiches | **Difficulty:** Easy | **Prep Time:** 10 minutes | **Total Time:** 20 minutes

About the Dish:

When back-to-school days get busy, this Crispy Prosciutto & Tomato Grilled Cheese is the kind of lunch worth slowing down for. Crispy Volpi Traditional Prosciutto, creamy Havarti and mozzarella, basil pesto, and juicy tomatoes come together on fresh sourdough with a golden garlic-butter crust. Perfect for an indulgent midday break, an elevated weekend lunch, or a backyard picnic.

Ingredients:

- (3 oz) Volpi Traditional Prosciutto
- (4 slices) Sourdough Bread
- (1/2) Heirloom Tomato, thinly sliced
- (3 slices) Havarti Cheese
- (1/2 cup) Mozzarella Cheese, shredded
- (1 cup) Baby Arugula
- (1/4 cup) Basil Pesto
- (3 tbsp) Garlic Butter
- (2 tbsp) Butter
- (2 tbsp) Dried Sage
- Salt & Pepper

Directions:

- 1) Prepare the ingredients by cooking the prosciutto until crisp in a large skillet over medium heat and thinly slicing the tomatoes.
- 2) Brush the outside of each slice of bread with garlic butter. On the inside, layer your Havarti and mozzarella cheeses, tomatoes, pesto, a pinch of sage, prosciutto, and arugula before adding the top piece of bread.
- 3) In a large skillet, heat 1-2 tbsp of butter or olive oil over medium heat. Place the sandwiches in the skillet and cook until golden on each side (approx. 3-5 minutes per side).
- 4) Remove from the heat, slice in half, and enjoy!