



PEACH & PROSCIUTTO SANDWICH

Perfect for summer! Juicy peaches, savory prosciutto, creamy goat cheese, and fresh arugula come together on a crispy baguette. A delightful mix of flavors that's sure to brighten your day. Dive into this refreshing and tasty treat!

Yield: 1 Sandwich

INGREDIENTS

RICH'S FRENCH BAGUETTE ARTISAN BREAD
(#18660)

4 oz Prosciutto

1/2 C Baby Arugula

Black Pepper

1 C Sliced Peaches

Dijon Mustard

Goat cheese

DIRECTIONS

- 3** Spread one half of the sandwich with goat cheese, and one half with the dijon mustard.
- 4** Top one of the sandwich halves with sliced peaches, prosciutto, arugula, and pepper to taste.
- 5** Close the sandwich, slice in half and serve.
- 1** Preheat the oven to 375 degrees. Line a baking sheet with parchment paper



- 2** Place the baguette slices on the lined baking sheet. Bake for 10-12 minutes or until golden brown, flipping halfway through