

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2 Tomato



Fresh Mozzarella



2 | 4 Ciabattas Contains: Soy, Wheat



5 tsp | 10 tsp Balsamic Glaze



2 TBSP | 4 TBSP Mayonnaise Contains: Eggs



2 oz | 4 oz Prosciutto

PROSCIUTTO & MOZZARELLA SANDWICHES

with Balsamic Drizzle & Tomato



TOTAL TIME: 5 MIN | CALORIES: 680



BUST OUT

- Kosher salt
 Black pepper
- Olive oil (2 tsp | 4 tsp)

MAKE IT AHEAD!

Want to win major you-have-yourstuff-together points? Assemble the sandwiches in the morning, then refrigerate until ready to eat. *Mangia!*

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PROSCIUTTO & MOZZARELLA SANDWICHES

with Balsamic Drizzle & Tomato

INSTRUCTIONS

- · Wash and dry produce.
- Slice tomato into ¼-inch-thick rounds; season with salt and pepper.
 Slice mozzarella into ¼-inch-thick rounds.
- Halve ciabattas. Drizzle cut sides with olive oil; season with salt and pepper. Toast until golden if desired.
- Spread mayonnaise onto cut sides of ciabattas. Layer bottom halves of ciabattas with seasoned tomato, prosciutto, and mozzarella. Drizzle mozzarella with balsamic glaze. Close sandwiches.
- Halve sandwiches on a diagonal; divide between plates and serve.